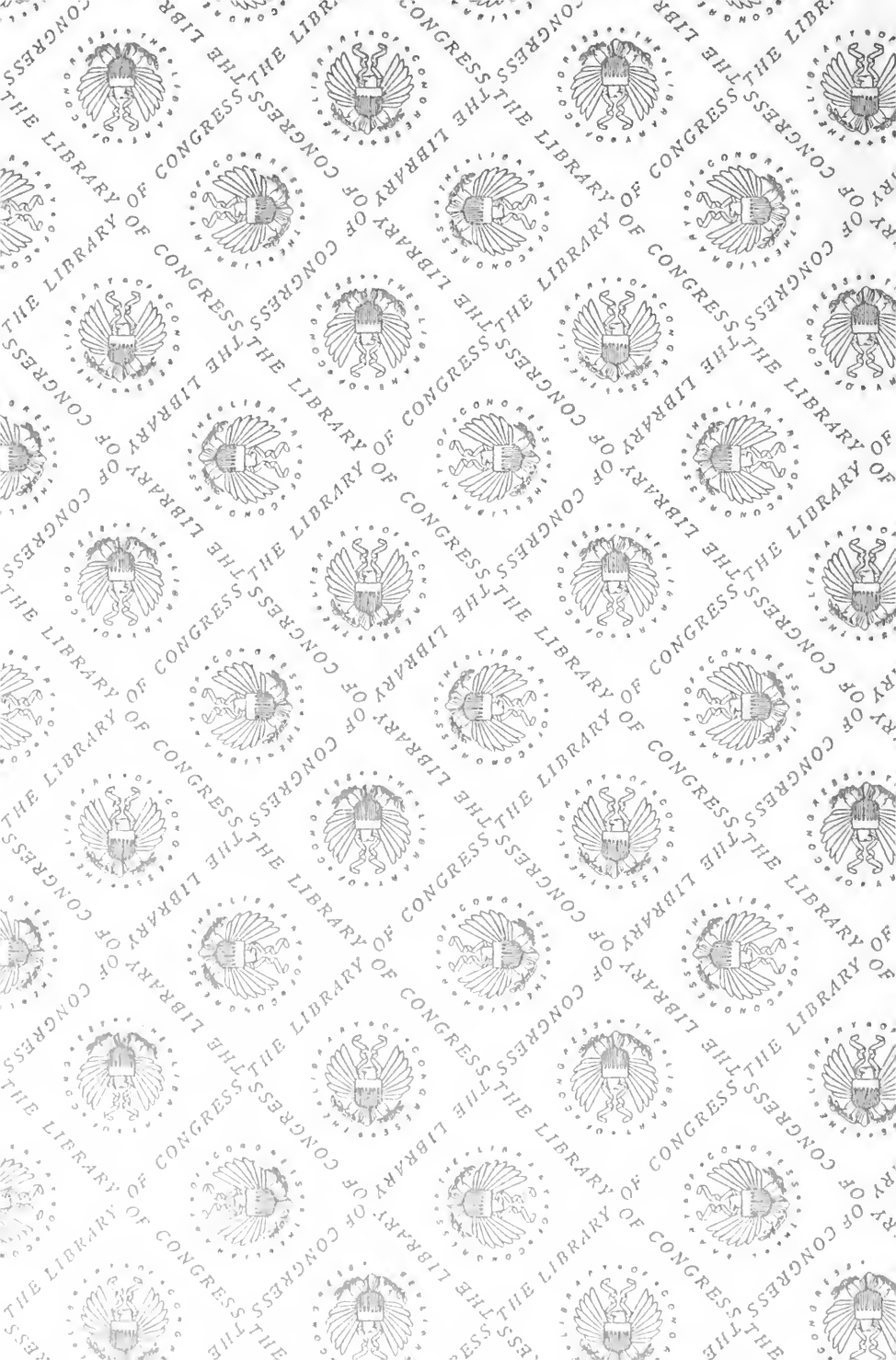
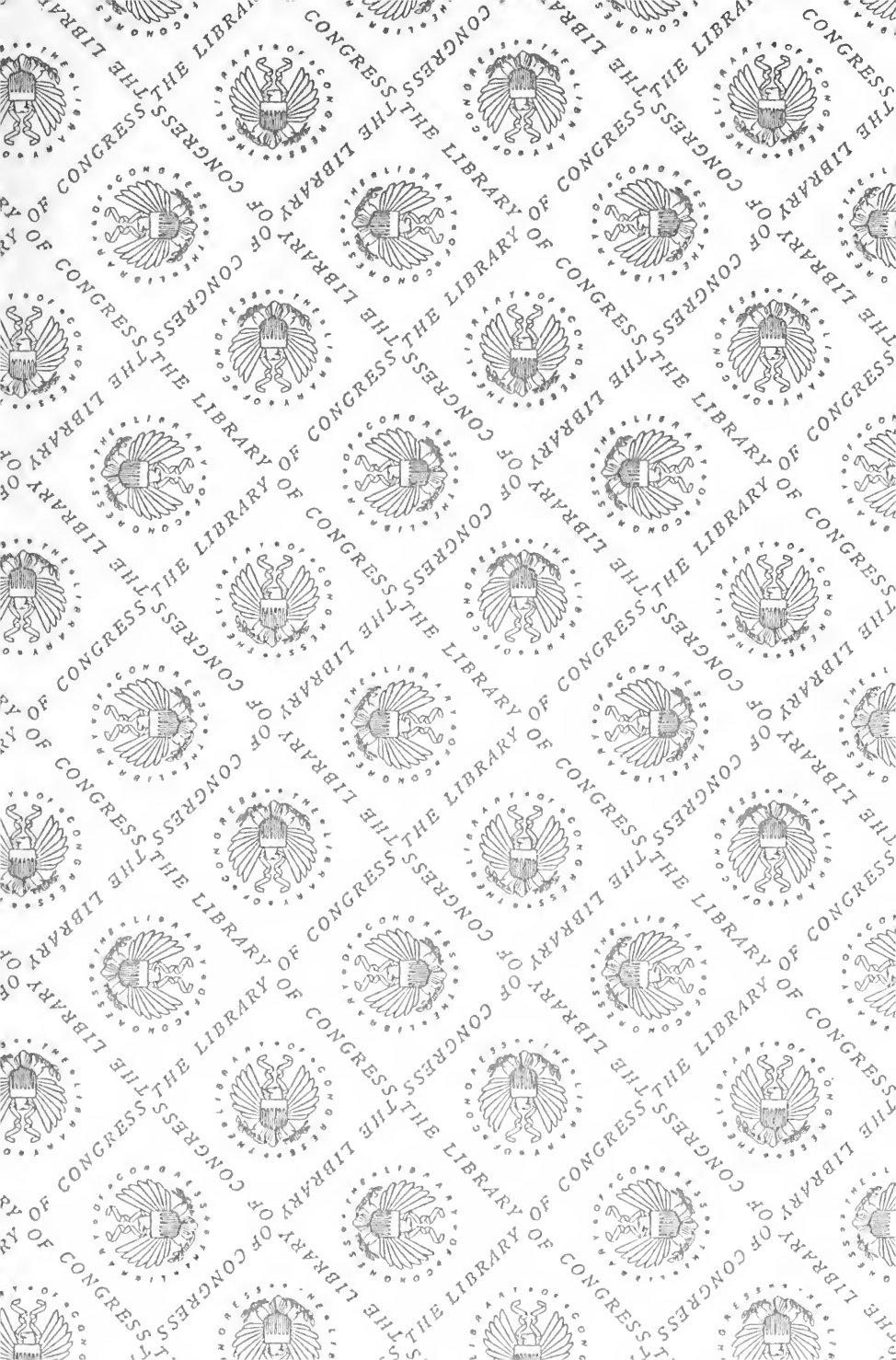


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# January 1

Caviar on Toast  
Clear Soup  
Broiled Smelts      Maitre d'Hôtel Butter  
Roast Goose, Apple Sauce  
Mashed Potatoes      String Beans  
Tomato Jelly Mayonnaise  
Plum Pudding, Wine Sauce  
Ice Cream

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# January 2

## TOMATO JELLY

One can of tomatoes, box of gelatine, slice of onion, sprig of parsley, bay leaf, blade of mace, 3 cloves, 3 peppercorns, teaspoonful of salt. Cook tomatoes with seasoning until tender enough to strain. Soak gelatine about 20 minutes in enough cold water to cover it. Pour strained tomatoes over the gelatine till dissolved. Put in individual moulds or in a ring and set away to cool. Serve on lettuce leaves with mayonnaise dressing.

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# January 3

Cream of Barley Soup  
Boiled Salmon      Egg Sauce  
Broiled Chops  
Purée of Chestnuts      Peas  
Lettuce Salad      Cream Cheese  
Fruit Salad

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# January 4

## CREAM OF BARLEY SOUP

Two tablespoonfuls of barley, 1 pint of milk, 1 pint of white stock, yolks of 2 eggs, salt and pepper to taste. Scald the barley, drain, and cover with fresh boiling water, boil for 3 hours; strain. Put the milk and stock on to boil, add the barley, salt and pepper. Beat the yolks light, put them in the soup tureen, pour over the boiling soup, and serve.





# January 5

Clam Broth  
Whipped Cream  
Roast Chicken  
Boiled Rice                      Spinach  
Salmon Mayonnaise  
Lemon Meringue Pie

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# January 6

## LEMON FILLING FOR PIES

Yolks of 3 eggs,  $\frac{1}{2}$  pound of sugar, white of 1 egg, juice of 2 lemons, 2 ounces of butter, grated rind of 1 lemon. Beat up eggs, melt butter and sugar together, then add juice and rind, then the eggs. Stir all on fire until as thick as cream. Put in pie crust, make a meringue of the whites, and brown in oven.

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# January 7

Clear Soup  
Roast Leg of Mutton  
Currant Jelly  
Potato Croquettes                      Carrots  
Celery Mayonnaise  
Caramel Custard

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# January 8

## CARAMEL CUSTARD

Three eggs, 1 pint of milk, 1 teaspoonful of vanilla, 1 tablespoonful of boiling water,  $\frac{1}{4}$  cup of sugar, pinch of salt. Put sugar in an omelet pan, stir until melted and a light brown, then add the boiling water. Pour into half the milk, which has been warmed. Then beat the eggs a little only, add to them the salt and the rest of the milk. Pour all together and bake in a buttered pudding dish in a pan of water until stiff. Turn out when cold, pour a caramel sauce over it, and serve with whipped cream.



# January 9

Cream of Tomato Soup

Oyster Patties

Veal Cutlet

Mashed Potatoes

Spinach

Lettuce Salad

Cream Cheese

Chocolate Soufflé

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# January 10

## PASTRY

One pound of flour, 4 tablespoonfuls of lard, cup of cold water, 8 tablespoonfuls of butter, 1 teaspoonful of salt. Rub flour, salt and lard together until very fine, then add cold water, mixing with a cold knife. Put lightly on a floured board; roll out, spread with butter and roll up; beat, roll out, spread with butter, roll up, and continue until all the butter is used up. Roll up and put in ice chest. When ready to use, roll out thin, and cut into any shape required. If treated lightly and kept very cold it can not fail.

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# January 11

Julienne Soup

Fillet of Flounders      Tomato Sauce

Roast Turkey, Cranberry Sauce

Rice Croquettes      String Beans

Lettuce Salad      Cheese

Brown Betty, Hard Sauce

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# January 12

## BROWN BETTY

Butter a pudding dish well, then take fine bread crumbs and line the dish well. Cut the apples in thin slices and fill the dish, putting in every once in a while a little butter, sugar and cinnamon. On the top put buttered bread crumbs. Bake from  $\frac{3}{4}$  to 1 hour.



# January 13

Clam Broth

Whipped Cream

Egg Timbals, Cream Sauce

Broiled Squabs

Lettuce Salad

Chocolate Éclairs

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# January 14

EGG TIMBAL

Five eggs, 1 tablespoonful of flour, 1 teaspoonful of salt, 1 pint of milk. Beat whites and yolks separately. Boil a lump of butter the size of an egg in nearly all of the milk. Rub the flour and salt smooth in the rest of the milk. Pour all the ingredients together in a buttered mould or in small timbal tins. Bake in a moderate oven 15 or 20 minutes.

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# January 15

Chicken Soup

Broiled Sea Bass

Cucumbers

Roast Beef

Cauliflower

Potatoes

Celery Mayonnaise

Cheese

Rice Pudding

Strawberry Preserves

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# January 16

SCALLOPED EGGS

Chop up (not fine) some hard-boiled eggs. Put in a well-buttered dish a layer of egg, salt and pepper, cover with a cream sauce; continue until dish is full; have sauce on top. Sprinkle with bread crumbs, cheese and butter; brown in oven.



# January 17

## Cream of Oyster Soup

### Lobster Cutlets, Cardinal Sauce

## Roast Saddle of Mutton

## Currant Jelly

Peas	Potatoes
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## Lettuce Salad

## Cheese

## Vanilla Ice Cream, Chocolate Sauce

# January 18

## CHOCOLATE SAUCE

One-fourth of a cake of Baker's chocolate, 1 cup of sugar,  $\frac{1}{2}$  cup of milk, 1 tablespoonful of butter, 1 teaspoonful of vanilla. Put chocolate, sugar and milk on to boil, and stir steadily until all are melted. Add butter, boil 10 minutes, add vanilla, and serve immediately.

# January 19

## Scalloped Eggs

## Chicken à la Maryland

## Boiled Rice

## Spinach

## Raspberry Tarts

# January 20

## CHICKEN À LA MARYLAND

Cut the chicken as for fricassee, and skin. Put in a pan, cover with boiling water, and simmer slowly for 20 minutes. Remove from the pan, dry, and season with salt and pepper. Roll in crumbs, then in egg, then in crumbs, and fry in deep fat till brown. Arrange on a platter and pour a white sauce over it.





# January 21

Purée of Peas

Boiled Salmon, Sauce Hollandaise

Crown Roast of Lamb

Potato Croquettes

Peas

Lettuce Salad

Cheese

Chocolate Parfait

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# January 22

SAUCE HOLLANDAISE

Half cup of butter, 1 saltspoonful of salt, yolks of 2 eggs,  $\frac{1}{4}$  saltspoonful of cayenne pepper, juice of  $\frac{1}{2}$  lemon,  $\frac{1}{2}$  cup of boiling water. Rub the butter to a cream in a small bowl with a wooden spoon. Add the yolks one at a time, and beat well; then add lemon juice, salt and pepper. About five minutes before serving add the boiling water. Place the bowl in a saucepan of boiling water and stir rapidly until it thickens like custard. Pour the sauce around the meat or fish.

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# January 23

Clear Soup

Salmon Croquettes, Sauce Tartare

Roast Duck, Apple Sauce

Mashed Potatoes

Peas

Cold Tongue

Lettuce Salad

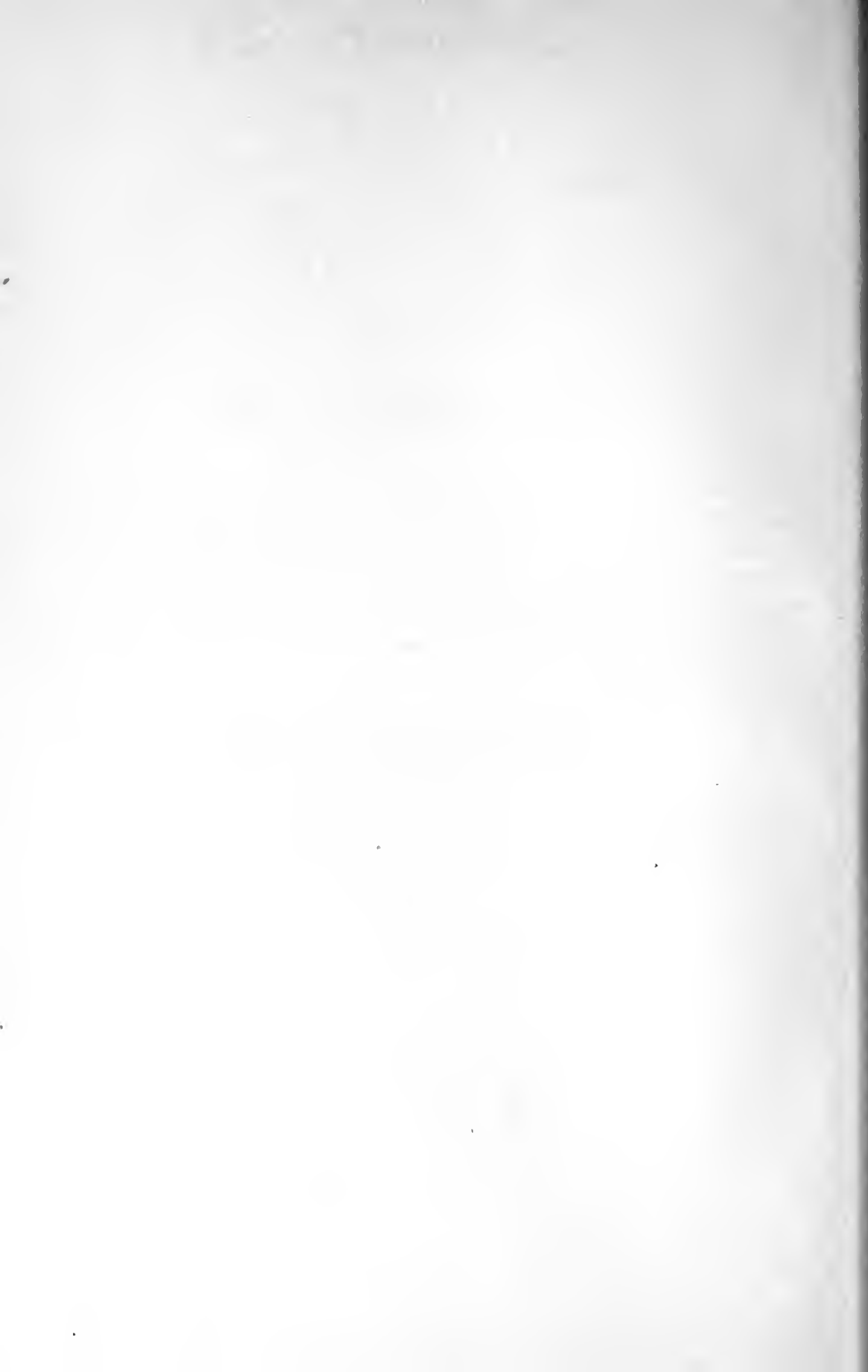
Cream Puffs, Chocolate Sauce

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# January 24

CREAM PUFFS

Boil together  $\frac{1}{2}$  pint of water and  $\frac{2}{3}$  of a cup of butter; while boiling stir in  $1\frac{1}{2}$  cups of flour (scant). Let it cool sufficiently not to cook the eggs, 5 of which are to be well beaten and the whole well mixed together; add also a little salt. Drop on tins, a spoonful in a place, and bake in a hot oven from 20 to 30 minutes. Fill with cream.



# January 25

Caviar Canapé

Consommé

Broiled Fresh Mackerel

Cucumbers

Fillet of Beef à Jardinière

Roast Squabs

Celery Salad

Chocolate Ice Cream

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# January 26

## SALTED ALMONDS

Shell and blanch 1 pound of almonds, *i. e.*, drop into a vessel of boiling water to loosen the skin, when, in a few minutes, the almonds can be pushed out white. Dry thoroughly in a towel. Put into a large pan a piece of butter the size of a small chestnut, and when melted turn the almonds into it, stirring rapidly until every nut is shining with butter. Then sprinkle over them a large cooking-spoonful of salt, mixing well. Put the pan in the bottom of the oven and stir every few minutes until the almonds are a light brown.

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# January 27

Tomato Soup

Fish Timbal

Chops

Mashed Potatoes

Spinach

Roast Chicken

Lettuce Salad

Apple Fritters

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# January 28

## TOMATO SOUP

One can of tomatoes, 1 saltspoonful of pepper, 1 tablespoonful of butter, 1 tablespoonful of sugar, 1 tablespoonful of chopped onions, 1 tablespoonful of chopped parsley, 1 tablespoonful of cornstarch, 1 saltspoonful of salt, 4 cloves. Put the tomatoes, water, sugar, salt and cloves on to boil in a porcelain stewpan, and, when it bubbles, put in the onion and parsley. Fry 5 minutes, being careful not to burn it. Add the cornstarch, and when well mixed stir it into the tomato. Let simmer 10 minutes. Strain and serve with boiled rice or croutons.



# January 29

Vermicelli Soup

Fried Fish, Sauce Tartare

Roast Lamb

Currant Jelly

Potatoes au Gratin

String Beans

Vegetable Salad

Rice à l'Imperatrice, Chocolate Sauce

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# January 30

RICE À L'IMPERATRICE

Take a scant  $\frac{1}{4}$  cup of rice and put in a double boiler with 1 pint of milk, sugar and a pinch of salt. Let it boil until creamy. When done, add  $\frac{1}{4}$  of a box of gelatine soaked in cold water. Put away to cool. When cold, beat hard, and add to it 1 pint of cream whipped. Put in a form to cool. Turn out, decorate with whipped cream, and serve with hot chocolate sauce.

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# January 31

Corn Soup

Roast Turkey, Cranberry Sauce

Rice Croquettes

Stewed Celery

Lettuce Salad

Cheese

Floating Island

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# February 1

CHOCOLATE CAKE

Make a rich cup cake and bake in jelly cake tins. Make a filling with  $\frac{1}{4}$  cake of Baker's chocolate put in a saucepan with  $\frac{1}{2}$  pint of milk; let it dissolve on the fire, stirring constantly. When melted, add a pinch of salt, 2 tablespoonfuls of sugar and 1 teaspoonful of cornstarch dissolved in a little cold milk. Stir until quite thick, then take from the fire and add 1 teaspoonful of molasses and 1 teaspoonful of vanilla. When cold, spread between the layers.

ICING

One-quarter cake of Baker's chocolate put in a saucepan with 1 tablespoonful of boiling water. Melt over hot water, then add  $\frac{1}{2}$  cup of confectioner's sugar and spread on top of cake.



# February 2

Broiled Sardines  
Egg Vermicelli  
Beefsteak  
French Fried Potatoes      Cauliflower  
Cheese      Guava Jelly  
Toasted Crackers  
Wine Jelly, Whipped Cream

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# February 3

## VANILLA JUMBLES

One large cup of butter, 2 cups of sugar, 3 eggs, 1 cup of milk, 3 scant cups of flour, 2 teaspoonfuls of vanilla. Mix as for cup cake. Drop by teaspoonfuls on a hot buttered pan, and bake until brown around the edges.

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# February 4

Grape Fruit  
Consommé au Printemps  
Fillet of Flounders, Sauce Hollandaise  
Boiled Turkey, Oyster Sauce  
Potatoes      String Beans  
Celery Mayonnaise  
Café Mousse

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# February 5

## CAFÉ MOUSSE

Four tablespoonfuls of coffee essence, 1 pint of cream whipped, 3 tablespoonfuls of sugar. Beat cream very stiff, add coffee and sugar. Put in a form, pack in salt and ice, let it stand about 2 hours. Turn out and serve with whipped cream around it.





# February 6

Cream of Chicken Soup

Roast Ribs of Beef

Rice Croquettes

Spinach

Jellied Chicken

Lettuce Salad

Apple Pie

Cream

---

# February 7

## STUFFED EGGS

Hard-boil 6 eggs. Cut in halves lengthwise. Take out the yolks, and mash with 1 tablespoonful of melted butter,  $\frac{1}{2}$  teaspoonful of salt, a dash of cayenne, and 3 tablespoonfuls of finely chopped chicken, ham or tongue. If too dry, add more butter. Return to the whites. Serve with hot cream sauce or on lettuce leaves with mayonnaise dressing.

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# February 8

Julienne Soup

Croquettes of Halibut, Sauce Tartare

Filet Mignon

French Peas

Potatoes

Tomato and Lettuce Salad

Baked Custard

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# February 9

## FISH CROQUETTES

Take cold boiled fish, mix with a thick cream sauce, let it stand till cold. Make into oblong shapes not too large. Roll first in bread crumbs, then in egg, and then in crumbs. Fry in hot fat to a delicate brown.



# February 10

Cream of Tomato Soup

Roast Leg of Lamb, Currant Jelly

Potato Soufflé

Cauliflower

Chicken Croquettes

Lettuce Salad

Apple Charlotte

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# February 11

## POTATO SOUFFLÉ

Two cupfuls of cold mashed potatoes, and stir into it 2 tablespoonfuls of melted butter. Beat to a white cream before adding anything else, then add 2 eggs whipped very light and 1 teacupful of cream or milk. Salt to taste, beat all well, pour into a deep dish, and bake in a quick oven until brown.

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# February 12

Raw Oysters

Chicken Soup

Fish Baked in Green Peppers

Roast Duck, Apple Sauce

Potatoes

Stewed Celery

Jellied Tongue

Lettuce

Vanilla Ice Cream, Chocolate Sauce

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# February 13

## FISH BAKED IN GREEN PEPPERS

Take some cold boiled fish. Mix with a cream sauce, season well, put into the peppers, which have been cut on top and the insides removed. Cover the fish with bread crumbs and small piece of butter. Put in oven to brown.



# February 14

Bisque of Clams

Beefsteak

Potatoes au Gratin

Stewed Tomatoes

Lettuce Salad

Cream Cheese Balls

Chocolate Blanc Mange

Whipped Cream

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# February 15

## CREAM CHEESE BALLS

Take a cream cheese, mix with 1 green pepper chopped fine, 6 chopped walnuts, salt and pepper to taste. Make like butter balls. Pile in the center of lettuce leaves, and serve with French dressing.

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# February 16

Barley Soup

Lobster à la Newburg

Roast Turkey, Cranberry Sauce

Macaroni au Gratin

Spinach

Lettuce Salad

Coffee Jelly

Whipped Cream

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# February 17

## EGGS IN ROLLS

Take some round bread biscuits, cut the top off and remove the crumb. Butter it well inside and grate cheese in it, then drop in a raw egg, put some butter on top and some grated cheese, a little salt. Put into a hot oven until the cheese browns.



# February 18

Vermicelli Soup

Roast Lamb

Currant Jelly

Potato Soufflé

Stewed Tomatoes with Rice

Turkey Croquettes

Lettuce Salad

Baked Custard

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# February 19

## NUT JUMBLES

Half a pound of butter (less  $\frac{1}{2}$  tablespoonful),  $\frac{1}{2}$  pound of light brown sugar,  $\frac{1}{2}$  pound of flour (less a tablespoonful), 2 eggs beaten together, 1 small cup of nut meat. Drop off a spoon on buttered pans a little distance apart. A teaspoonful of sherry improves them, or rose water.

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# February 20

Mutton Soup

Fried Smelts

Maitre d'Hôtel Butter

Braised Sweetbreads

Peas

Roast Guinea Fowl

Lettuce Salad

Orange Pudding

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# February 21

## ORANGE JELLY

Half a box of gelatine,  $\frac{1}{2}$  cup of cold water, 1 cup of boiling water, juice of 1 lemon, 1 cup of sugar, 1 pint of orange juice. Soak the gelatine in cold water until soft. Add the boiling water, the lemon juice, sugar and orange juice. Stir until the sugar is dissolved, and strain. Serve in orange baskets.





# February 22

Julienne Soup  
Boiled Salmon, Sauce Hollandaise  
Crown Roast Lamb  
Mashed Potatoes                      String Beans  
Celery Mayonnaise  
Strawberry Tarts

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# February 23

## MARSHMALLOW CAKES

Make a rich cup cake, bake in square pans about 2 inches deep. When baked, turn out on a cloth to get cool. When cold, cut in squares about 2 inches, which split in half and fill with the following mixture, also spread the top with it and put half a marshmallow on each cake:

## MARSHMALLOW MIXTURE

Half pound of marshmallows, whites of four eggs, 16 small tablespoonfuls of granulated sugar, 1 teaspoonful of vanilla. Put the marshmallows in a double boiler, breaking them small. Add to them as little boiling water as possible, simply enough to help them melt to a paste; stir them frequently. When well melted and smooth, add them gradually to the whites, which have been beaten very light with sugar added to the whites gradually. Also add 1 teaspoonful of vanilla.

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# February 24

Chicken Soup  
Broiled Oysters  
Fillet of Beef Mignon, Béarnaise Sauce  
Stuffed Potatoes                      Cauliflower  
Tomato Jelly                              Mayonnaise  
Mont Blanc

---

# February 25

## MONT BLANC

Put 1 pound large French chestnuts, pour boiling water on them so as to remove the inside skin. Put on to boil with plenty of boiling water; add 1 teaspoonful of salt. When tender, remove from the fire and mash with a little cream; sweeten and flavor with vanilla. Beat up  $\frac{1}{2}$  pint of cream and put in the center of the dish. Put the chestnut mixture through a potato ricer and put around the cream.



# February 26

Chicken Soup

Roast Beef

Potatoes

Spinach

Cold Tongue

Lettuce Salad

Apple Tart, Cream

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# February 27

## STUFFED POTATOES

Bake some nice-shaped potatoes for about an hour and a half, then cut off the tops and take out the potato without breaking the skin. Mix it in a warm bowl with a little butter, boiled milk, salt, pepper and chopped parsley or celery tops. When they are well mixed, return to their skins and serve.

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# February 28

Purée of Peas

Broiled Spanish Mackerel

Cucumber Salad

Roast Ham

Potatoes

Spinach

Chicken Salad

Cream Cheese

Frozen Pineapple

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# February 29

## PURÉE OF PEAS

One quart of green peas, 1 quart of water, 1 pint of milk,  $\frac{1}{2}$  teaspoonful of salt,  $\frac{1}{4}$  salt-spoonful of pepper,  $\frac{1}{2}$  teaspoonful of sugar, 1 tablespoonful of butter, 1 tablespoonful of flour. Put the peas into 1 pint of boiling water and cook until soft. Mash them in the water in which they were boiled and through a strainer, gradually adding a pint of hot water, which will help to separate the pulp from the skins. Put on to boil again. Cook the butter and flour in a small pan, being careful not to let it brown. Stir it into the soup. Add salt, sugar, pepper and the hot milk, using milk enough to make it the consistency you prefer.



# March 1

Consommé

Broiled Chicken

Rice

Stewed Celery

Lettuce Salad

Fruit Jelly, Whipped Cream

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# March 2

Cream of Tomato Soup

Broiled Chops

Braised Carrots

Hashed Brown Potatoes

Roast Chicken

Lettuce Salad

Cream Puffs, Chocolate Sauce

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# March 3

## CREAM OF TOMATO SOUP

Half can of tomatoes, 1 quart of milk,  $\frac{1}{2}$  cup of butter, 1 tablespoonful of cornstarch, 1 teaspoonful of salt,  $\frac{1}{2}$  saltspoonful of pepper. Stew the tomatoes until soft enough to strain easily, boil the milk in a double boiler. Melt 1 tablespoonful of butter in a saucepan, and when it bubbles add the cornstarch; add enough hot milk to make the mixture pour easily. Stir it carefully into the rest of the milk and let boil ten minutes. Add the remainder of the butter in small pieces and stir until well mixed. Add salt and pepper and the strained tomatoes.

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# March 4

Clear Soup

Scalloped Oysters

Roast Duck, Apple Sauce

Fried Sweet Potatoes

Purée of Peas

Lettuce and Tomato Salad

Cream Cheese

Rice Pudding

Strawberry Preserves



# March 5

## GINGERBREAD

One cup of brown sugar, 1 cup of butter, 2 cups of molasses, 1 cup of sweet milk, 5 cups of flour, 5 eggs, 2 teaspoonfuls of baking powder, 1 teaspoonful of ginger, 1 teaspoonful of cinnamon,  $\frac{1}{2}$  teaspoonful of nutmeg. Beat butter, sugar and molasses together, add yolks and spices, then flour and baking powder, beaten whites, and lastly the milk.

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# March 6

Julienne Soup

Salmon Steak

Cucumbers

Chicken Pie

Potatoes

String Beans

Lettuce Salad

Cheese

Apple Fritters, Custard Sauce

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# March 7

## YORKSHIRE PUDDING

Mix very smooth together 1 quart of flour and 1 quart of milk, then add the beaten yolks of four eggs and 1 teaspoonful of salt, and lastly the stiffly beaten whites. Put some drippings in a roasting pan in the oven. When very hot pour in the batter and bake for  $\frac{1}{2}$  hour.

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# March 8

Raw Clams

Cream of Spinach Soup

Roast Beef

Yorkshire Pudding

Boiled Rice

Salsify Cakes

Cold Asparagus, French Dressing

Lemon Meringue Pudding





# March 9

## SOUTHERN BISCUITS

Sift 1 pint of flour with 1 teaspoonful of salt and  $\frac{1}{2}$  teaspoonful of soda. Rub into flour a lump of butter the size of an egg, then mix with buttermilk or sour milk. Work into soft dough, roll out, cut, and bake in quick oven.

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# March 10

## Oyster Soup

Roast Lamb	Currant Jelly
Stuffed Potatoes	Peas
Cold Tongue	Lettuce Salad
Caramel Custard	

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# March 11

## TOMATO SAUCE

Half a can of tomatoes, 1 cup of water, 2 cloves, 2 allspice, 2 peppercorns, 2 sprigs of parsley, 1 tablespoonful of chopped onions, 1 tablespoonful of butter, 1 heaping tablespoonful of cornstarch,  $\frac{1}{2}$  tablespoonful of salt,  $\frac{1}{2}$  saltspoonful of pepper. Put the tomato, water, spice and parsley on to boil in a granite saucepan; fry the onion in the butter till brown, add the cornstarch, stir all into the tomato. Simmer 10 minutes, add the salt and pepper and a little cayenne.

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# March 12

## Vermicelli Soup

Veal Cutlet, Tomato Sauce	
Mashed Potatoes	Rice Croquettes
Roast Guinea Fowl	Lettuce Salad
Vanilla Ice Cream, Chocolate Sauce	



# March 13

## POTATO CROQUETTES

One pint of hot mashed potatoes, 1 tablespoonful of butter,  $\frac{1}{2}$  saltspoonful of salt,  $\frac{1}{2}$  teaspoonful of celery salt, a few drops of onion juice, yolk of 1 egg. Mix all together but the egg, till very light. When slightly cool add the yolk. Rub through a sieve, and add 1 teaspoonful of chopped parsley. Make into round balls, roll in crumbs, then egg, again in crumbs, fry in smoking hot lard 1 minute.

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# March 14

Macaroni Soup

Roast Turkey, Cranberry Sauce

Potato Croquettes

Asparagus Tips

Brown Betty, Hard Sauce

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# March 15

Chicken Soup

Lobster Cutlets, Sauce Tartare

Roast Saddle of Mutton

Currant Jelly

Peas

Potatoes

Tomato Jelly Salad

Cheese

Café Mousse

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# March 16

## WHITE VEGETABLE SOUP

Two pints of vegetables of all kinds cut up small. Boil them up in 2 quarts of water and a little salt. When boiled, blend 2 tablespoonfuls of flour with a piece of butter the size of an egg, add 1 pint of cream or 3 pints of milk. Boil all together, and just before serving add the yolks of 2 eggs beaten with a little cream.



# March 17

White Vegetable Soup

Steak

Saratoga Potatoes

Corn

Lettuce Salad

Cream Cheese

Hot Bread Pudding, Hard Sauce

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# March 18

FRUIT RISSOLES

Take some delicate pie crust, roll out thin and even, seeing there are no spots where it will break. Cut in squares about 5 inches. Place a spoonful of jam in the center and fold them together, wetting the edges with the white of an egg so that they will stick. Fry in boiling hot lard until a delicate brown. Sift powdered sugar over them and serve on a napkin.

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# March 19

Chicken Soup

Broiled Chops

String Beans

Mashed Potatoes

Cold Tongue

Lettuce Salad

Fruit Rissoles

---

# March 20

MAPLE SUGAR CAKE

Make a rich cup cake and bake in jelly cake tins. When cold, fill with the following mixture:  $\frac{1}{4}$  pound of maple sugar melted with a little boiling water. Let it boil until it strings, then add it slowly to the stiffly beaten whites of 2 eggs. Beat till very stiff. Put between the layers and on top.



# March 21

Consommé au Printemps

Broiled Shad

Cucumbers

Roast Chicken, Giblet Sauce

Creamed Cauliflower

Potatoes

Waldorf Salad

Cheese Crackers

Chocolate Ice Cream

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# March 22

TO KEEP CAKE FRESH

Put in the cake tin a piece of fresh bread when you put in the cake. When the bread dries, put in a fresh piece. By doing this the cake will keep fresh a long time.

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# March 23

Purée of Peas

Croutons

Beefsteak Pie

Mashed Potatoes

Spinach

Cold Chicken

Lettuce Salad

Floating Island

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# March 24

COTTAGE PUDDING

One cup of sugar, heaping tablespoonful of butter, 2 eggs, 1 cup of milk, 2 ½ cups of flour, 2 teaspoonfuls of baking powder sifted with the flour. Rub the butter and sugar together, beat in the yolks, add ½ saltspoonful of salt, then the beaten whites, the flour, and lastly the milk. Bake in a buttered dish about ¾ hour.





# March 25

Plain Soup  
Broiled Mackerel  
Cucumbers  
Chicken à la Maryland  
Peas Potatoes Sauté  
Cottage Pudding

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# March 26

## MUFFINS COOKED ON THE GRIDDLE

One pint of flour, 1 pint of milk, 1 egg, butter the size of  $\frac{1}{2}$  an egg,  $1\frac{1}{2}$  teaspoonfuls of baking powder. Bake in muffin rings on not too hot a griddle.

---

# March 27

Cream of Celery Soup  
Boiled Halibut, Egg Sauce  
Roast Duck, Apple Sauce  
Mashed Potatoes Beans  
Cream Puffs

---

# March 28

## SWEET POTATOES, BAKED

Cut in slices not too thick some cold boiled sweet potatoes. Put in a flat buttered dish a layer of potatoes, some butter and a little granulated sugar. Continue until the dish is full, having butter and sugar on top. Put a little water over it (about  $\frac{1}{4}$  of a cup), put in oven until brown.



# March 29

Cheese Soufflé

Steak

Sweet Potatoes, Baked      Spinach

Lettuce Salad      Cheese

Vanilla Ice Cream

Cut-up Fruit

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# March 30

CHEESE SOUFFLÉ

Two tablespoonfuls of butter, 1 heaping tablespoonful of flour,  $\frac{1}{2}$  cup of milk, 1 cup of grated cheese, 3 eggs,  $\frac{1}{2}$  saltspoonful of salt, a speck of cayenne pepper. Put the butter in a saucepan. When hot, add the flour and stir until smooth, not brown, then add the well-beaten yolks of eggs and the cheese. Set away to cool. When cold, add the stiffly beaten whites, turn into a buttered dish and bake from 20 to 30 minutes. Serve immediately.

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# March 31

Vermicelli Soup

Roast Lamb, Cranberry Sauce

Sweet Potato Croquettes      Peas

Lettuce Salad

Cheese

Apple Pie

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# April 1

CORN FRITTERS

Grate the corn, and allow 1  $\frac{1}{2}$  eggs to every cupful. 1 tablespoonful of milk or cream. Beat the eggs well, add the corn by degrees, beating very hard, salt to taste,  $\frac{1}{2}$  tablespoonful of butter to every cup of corn. Stir in the milk and add just enough flour to hold them together, about  $\frac{1}{2}$  tablespoonful to every egg. Fry in hot lard. Add a little more flour or milk if needed.



# April 2

Chicken Gumbo Soup

Fish in Entrée Dishes

Chicken Fricassee      Boiled Rice

Corn Fritters      Stewed Tomatoes

Fruit Salad

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# April 3

## MOCK CRAB SANDWICHES

Four tablespoonfuls of grated cheese, 3 tablespoonfuls of butter, 2 teaspoonfuls of anchovy sauce,  $\frac{1}{2}$  teaspoonful of dry mustard, a little salt, a good sprinkling of cayenne. Mix all together and spread thin on slices of bread.

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# April 4

Consommé Royal

Crown Roast Lamb

Mashed Potatoes      Macaroni au Gratin

Chicken Croquettes

Salad Asparagus Tips

Raspberry Tarts

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# April 5

## SAUCE SABAYOU

Beat until very light the yolks of 3 eggs with 3 tablespoonfuls of powdered sugar. Add by degrees a large glass of white wine. Place this in a double boiler, stir hard until it comes to a boil and is very light. Serve.



# April 6

Cream of Chicken Soup

Roast Beef

String Beans      Roast Potatoes

Endive Salad

Boiled Suet Pudding

Sauce Sabayou

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# April 7

## BOILED SUET PUDDING

One cup of chopped suet, 1 cup of molasses, 1 cup of seeded raisins, 1 cup of milk, 3 cups of flour, butter the size of an egg, 1 teaspoonful of soda, 1 teaspoonful of cloves, 1 teaspoonful of cinnamon. Boil in a form  $\frac{3}{4}$  hour.

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# April 8

Clam Soup

Veal Cutlet, Cream Sauce

Spinach      Mashed Potatoes

Cold Tongue      Celery Salad

Rice Pudding

Preserves

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# April 9

## CHOCOLATE BAVARIAN CREAM

Half a box of gelatine, 1 cup of milk scalded, 1 cup of powdered sugar, 1 teaspoonful of vanilla,  $\frac{1}{4}$  cake of Baker's chocolate dissolved in a little milk, 1 pint of cream whipped. Soak the gelatine in enough cold water to cover it. Scald the milk and pour over the soaked gelatine. Stir until dissolved, whip the cream, add sugar when the gelatine mixture begins to thicken, stir the cream in lightly, add vanilla, and put away to cool in a mould wet with cold water. Turn out and serve with whipped cream.





# April 10

Canapés of Sardines

Consommé

Roast Capon

Peas      New Potatoes      Fresh Tomato Salad

Chocolate Bavarian Cream

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# April 11

HAMBURG CREAM

Five eggs,  $\frac{1}{2}$  pound sifted sugar, 2 lemons. Beat the yolks with the juice and grated rind of the lemons, also the sugar. Put it on the fire and let it come to the boil. Then add lastly the whites of the eggs beaten very stiff. Stir all well together, take immediately off the fire and put in glasses.

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# April 12

Broiled Sardines on Toast

Lamb Chops

Peas      Potatoes Creamed      Lettuce Salad

Cheese

Hamburg Cream

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# April 13

FRENCH HASH

One pound of meat cut in dice, 1 tablespoonful of chopped onion, 1 tablespoonful of chopped parsley, 1 tablespoonful of butter, 1 tablespoonful of flour, 1 wineglassful of white wine, 1 tablespoonful of lemon juice, yolks of 2 eggs. Fry onion and parsley in butter until a delicate brown. Moisten with  $\frac{1}{2}$  pint of stock, add flour, then meat, pepper and salt. After removing from fire add yolks, lemon juice and wine.



# April 14

Grape Fruit  
Vermicelli Soup  
Roast Spring Lamb, Mint Sauce  
String Beans Potatoes  
Tomato Salad Cream Cheese Balls  
Coffee Ice Cream

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# April 15

Chicken Soup  
Steak  
Fried Egg Plant French Fried Potatoes  
Jellied Chicken  
Lettuce Salad  
Fruit Salad

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# April 16

## BLACK BEAN SOUP

Wash and pick over 1 pint of black beans. Put in saucepan with 2 quarts of water (cold), 1 onion, 2 cloves, pinch of marjoram, a little thyme, 2 sprigs of parsley. Simmer slowly till the beans can be rubbed through a sieve. Add 1 quart of strong beef stock. Boil all together 1 hour. Put in each plate, before putting in the soup, some slices of hard-boiled egg and lemon.

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# April 17

Black Bean Soup  
Broiled Shad, Roe Sauce  
Chicken Pie  
Spinach Potatoes  
Blanc Mange, Custard Sauce



# April 18

## ROE SAUCE

Boil the roe until soft, then mash, being careful there is no skin with it. Then stir it into a rich cream sauce. Serve it with broiled or baked shad.

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# April 19

## Vermicelli Soup

Baked Blue Fish, Sauce Hollandaise

Fillet of Beef Roast à Jardinière

Tomatoes Stuffed with Celery

Cream Puffs, Hot Chocolate Sauce

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# April 20

## SALMON LOAF

One pound of salmon or any other kind of cold fish. Chop up fine and mix with  $\frac{1}{2}$  cup of bread crumbs, yolks of 4 well-beaten eggs, chopped parsley, salt and pepper, lastly the beaten whites. Bake in a well-buttered bread tin for about  $\frac{1}{2}$  hour. Serve with a cream sauce.

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# April 21

## Cream Pea Soup

Salmon Loaf, Cream Sauce

Broiled Chicken

Peas Potatoes

Strawberries Cream



# April 22

## CRUSTADES

Take a cube of bread, each side being 4 inches. Cut out the inside, leaving a shell  $\frac{1}{2}$  inch thick. Butter well on all sides. Put in oven until a delicate brown.

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# April 23

Chicken Soup  
Boned Shoulder of Mutton, Stuffed  
Currant Jelly  
String Beans                      Potatoes  
Lettuce Salad  
Wine Jelly, Whipped Cream

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# April 24

## CHOCOLATE CAKE WITH ICING

### Part 1

One cup of brown sugar,  $\frac{1}{2}$  cup of butter,  $\frac{1}{2}$  cup of milk, 3 yolks and 1 white of egg beaten very light together, 2 cups of flour sifted, 3 teaspoonfuls of baking powder, 1 teaspoonful of vanilla. Stir this into Part 2.

### Part 2

One cup of brown sugar, 1 cup of grated chocolate,  $\frac{1}{2}$  cup of milk. Let dissolve on stove, but not boil; stir occasionally.

### ICING

One and one-half cups of sugar,  $\frac{3}{4}$  cup of water. Boil until it threads, then add slowly to the stiffly beaten whites of 3 eggs. Beat all together until cool. Flavor with vanilla. Spread between and on top of the layers. Make three layers.

---

# April 25

Consommé à la Reine  
Broiled Shad                      Cucumbers  
Roast Chicken, Cranberry Sauce  
Rice and Tomatoes              Mashed Potatoes  
Chicory Salad  
Cheese  
Vanilla Ice Cream              Strawberries





# April 26

Lobster Cutlets, Anchovy Sauce

Creamed Chicken in Rice

String Beans

Cold Asparagus, French Dressing

Rice à l'Imperatrice, Chocolate Sauce

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# April 27

## HOW TO CLEAR SOUP

To 2 quarts of stock add  $\frac{3}{4}$  pound of lean beef chopped fine. Stir until it comes to the boil. Draw from the fire and simmer gently for 30 minutes, then strain twice through a fine cloth.

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# April 28

Cream of Barley Soup

Beef Pie

Peas

Potatoes

Roast Guinea Fowl

Lettuce

Stewed Rhubarb, Custard Sauce

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# April 29

## CHOCOLATE PUDDING

Four tablespoonfuls of cornstarch, 1 quart of milk,  $\frac{1}{2}$  cake of Baker's chocolate,  $1\frac{1}{2}$  cups of sugar, yolks of 3 eggs. Break the chocolate in the milk, place on the fire and heat to boiling. Then remove from the fire and add sugar and cornstarch mixed with yolks, and keep stirring until thick. Remove from fire, add vanilla, and pour in baking dish. Use whites for meringue. Put in oven until light brown. To be eaten cold.



# April 30

Chicken Soup  
Baked Blue Fish, Sauce Hollandaise  
Veal Cutlet  
Spinach          New Potatoes  
Tomato Salad  
Cream Cheese  
Chocolate Pudding, Foamy Sauce

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## May 1

### FOAMY SAUCE

Quarter cup of butter,  $\frac{1}{4}$  cup of powdered sugar, whites of 2 eggs, 1 gill of boiling water, 1 gill of sherry. Beat butter and sugar together until very light. Add the beaten whites of 2 eggs, beat all hard. Add 1 gill of sherry, and lastly 1 gill of boiling water. Serve immediately.

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## May 2

Bisque of Clam  
Roast Lamb          Currant Jelly  
Young Beets          Potatoes  
Asparagus, Sauce Hollandaise  
Omelet Soufflé and Jam

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## May 3

### BISQUE OF CLAM

One dozen clams not opened,  $\frac{1}{2}$  pint of boiling water, 1 pint of boiling milk, 1 tablespoonful of butter, 1 tablespoonful of flour, pepper and a pinch of cayenne. Take the clams and scrub the shells. Put them in a pot with the boiling water. The shells will open soon. Remove the clams. Press in a lemon-squeezer so that the juice will go into the liquor of the clams (first, of course, having removed the shells). Mix butter and flour together, and add by degrees the boiling milk. When thick add it to the clam juice, season, and just before serving add the beaten yolks of 2 eggs.



# May 4

Clear Soup  
Filet Soles, Sauce Tartare  
Lamb Chops  
Mashed Potatoes                      Peas  
Chicken Croquettes  
Lettuce Salad  
Strawberry Shortcake

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# May 5

Julienne Soup  
Roast Beef  
Stuffed Peppers                      Potatoes  
Rice Pudding  
Strawberry Jam                      Cream

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# May 6

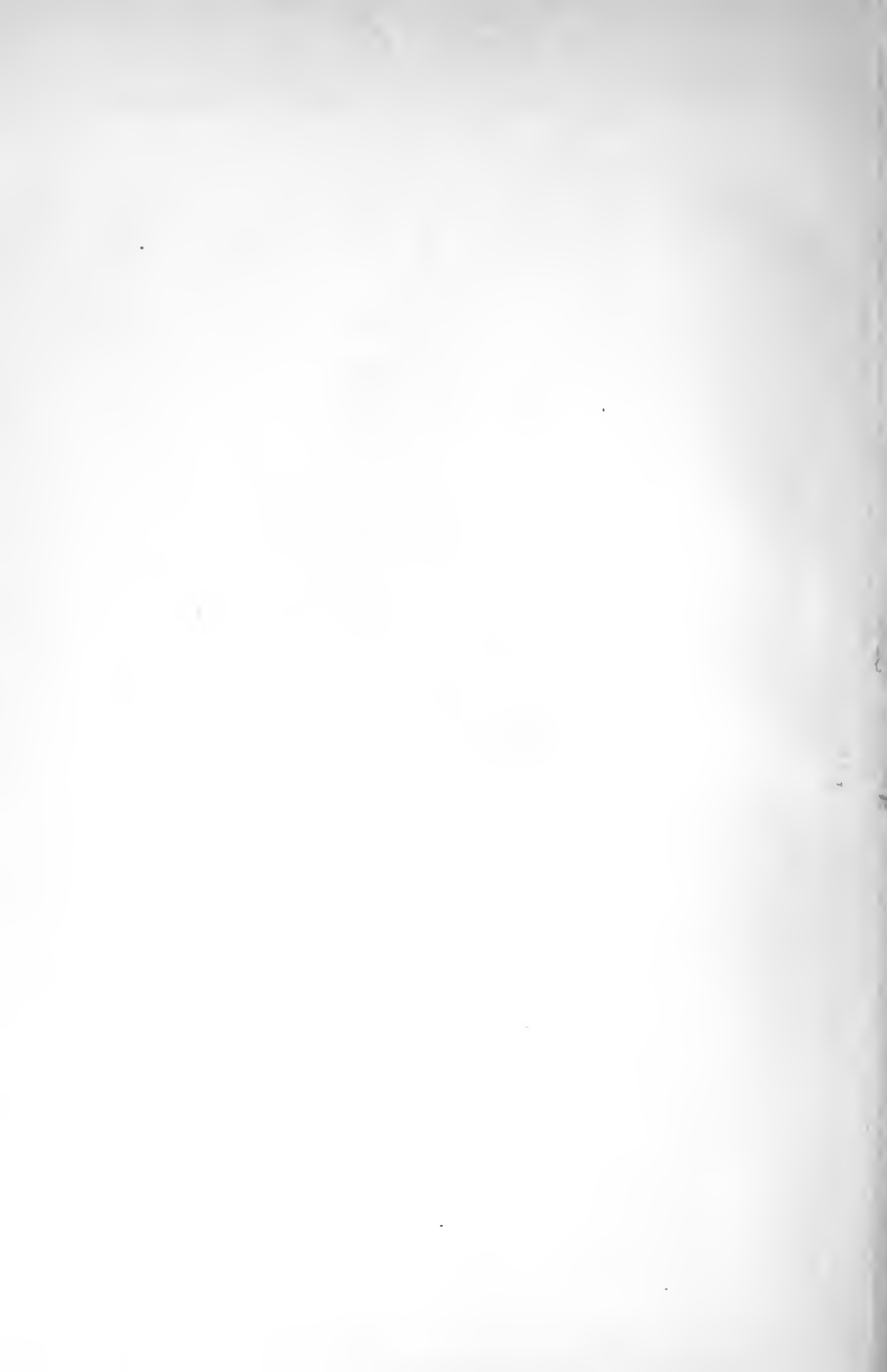
## STUFFED PEPPERS

Six green peppers, 1 onion finely chopped, 2 tablespoonfuls of butter, 4 tablespoonfuls of chopped mushrooms,  $\frac{1}{2}$  cup of brown sauce, 7 tablespoonfuls of bread crumbs. Cook onion in butter 3 minutes, add mushrooms and then brown sauce and bread crumbs. Cool the mixture. Sprinkle the pepper with salt after scooping out the center. Fill with mixture, cover with buttered bread crumbs, and bake 10 minutes. Serve on toast.

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# May 7

Raw Clams  
Vermicelli Soup  
Shad Roe Croquettes                      Cucumbers  
Filet Mignon                      Mushrooms  
String Beans                      New Potatoes  
Broiled Chicken                      Tomato Salad  
Vanilla Ice Cream                      Strawberries



# May 8

## SHAD ROE CROQUETTES

Boil a pair of roes until tender, mix with a rich cream sauce. Set aside to cool. Make into balls, roll in crumbs, then in egg and then in crumbs. Fry in hot lard until a nice brown.

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# May 9

Purée of Peas      Croutons  
Steak

Maitre d'Hôtel Butter

Spaghetti au Gratin      New Carrots  
Cold Tongue      Lettuce Salad  
Café Mousse

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# May 10

## CHOCOLATE SOUFFLÉ

Half pint of milk, 2 ounces of Baker's chocolate, 3 tablespoonfuls of sugar, 1 tablespoonful of butter, 2 tablespoonfuls of flour, 4 eggs. Put the milk in a double boiler and place on the fire. Beat the butter to a soft cream, and beat the flour into it. Gradually pour the hot milk on this, stirring all the time. Return to the fire and cook 6 minutes. Put the chocolate, sugar and 2 tablespoonfuls of water in a small pan over a hot fire, stir until smooth. Stir this into the mixture in the double boiler. Take from the fire and add yolks of the eggs well beaten, then set away to cool. When cool, add the whites of the eggs beaten to a stiff froth. Pour the batter into a well-buttered dish that will hold a quart, and cook in a moderate oven for 20 minutes.

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# May 11

Cream of Asparagus Soup

Broiled Fresh Mackerel, Maitre d'Hôtel Butter

Chicken Fricassee

Boiled Rice      Stewed Tomatoes      Potatoes

Chocolate Soufflé

Cream





# May 12

## BOILED RICE

Wash the rice thoroughly. Take four times as much water as rice, add salt to it, let the water boil hard, then put in the rice and let it boil from 15 to 20 minutes, stirring occasionally with a fork, never with a spoon. Take the rice off and strain every bit of water from it. Then let it steam so that each grain is soft and separate. The grains must not be broken and not boiled too much, or it becomes indigestible.

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# May 13

Iced Strawberries  
Clam Bouillon                  Whipped Cream  
Eggs in Tomatoes, Cream Sauce  
Fried Chicken  
Peas                  Potatoes  
Cold Asparagus, French Dressing  
Apricot Ice, Whipped Cream

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# May 14

## EGGS IN TOMATOES

Take good-sized raw tomatoes. Cut out enough center to make a hole large enough to hold a raw egg. Put butter on top, and cheese if liked. Put in oven and cook until eggs are set. Cover each tomato with a rich cream sauce.

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# May 15

Cream of Celery Soup  
Salmon Steaks, Sauce Tartare  
Roast Duck, Apple Sauce  
String Beans                  Potatoes  
Tomato Mayonnaise  
Cream Cheese                  Crackers  
Rhubarb Shortcake



# May 16

## SPONGE CAKE

Ten eggs, the weight of the eggs in sugar, half their weight in flour, 2 lemons (the juice of one and rind of both). Mix the yolks and sugar together until very light, then add the lemon, then the whites, which have been beaten to a very stiff froth. Lastly add the flour, which has been sifted twice. Do not beat after the flour has been added.

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# May 17

Grape Fruit  
Clear Soup  
Broiled Shad      Cucumbers  
Fillet of Veal  
Young Beets      New Potatoes  
Asparagus, Sauce Hollandaise  
Strawberries      Cream

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# May 18

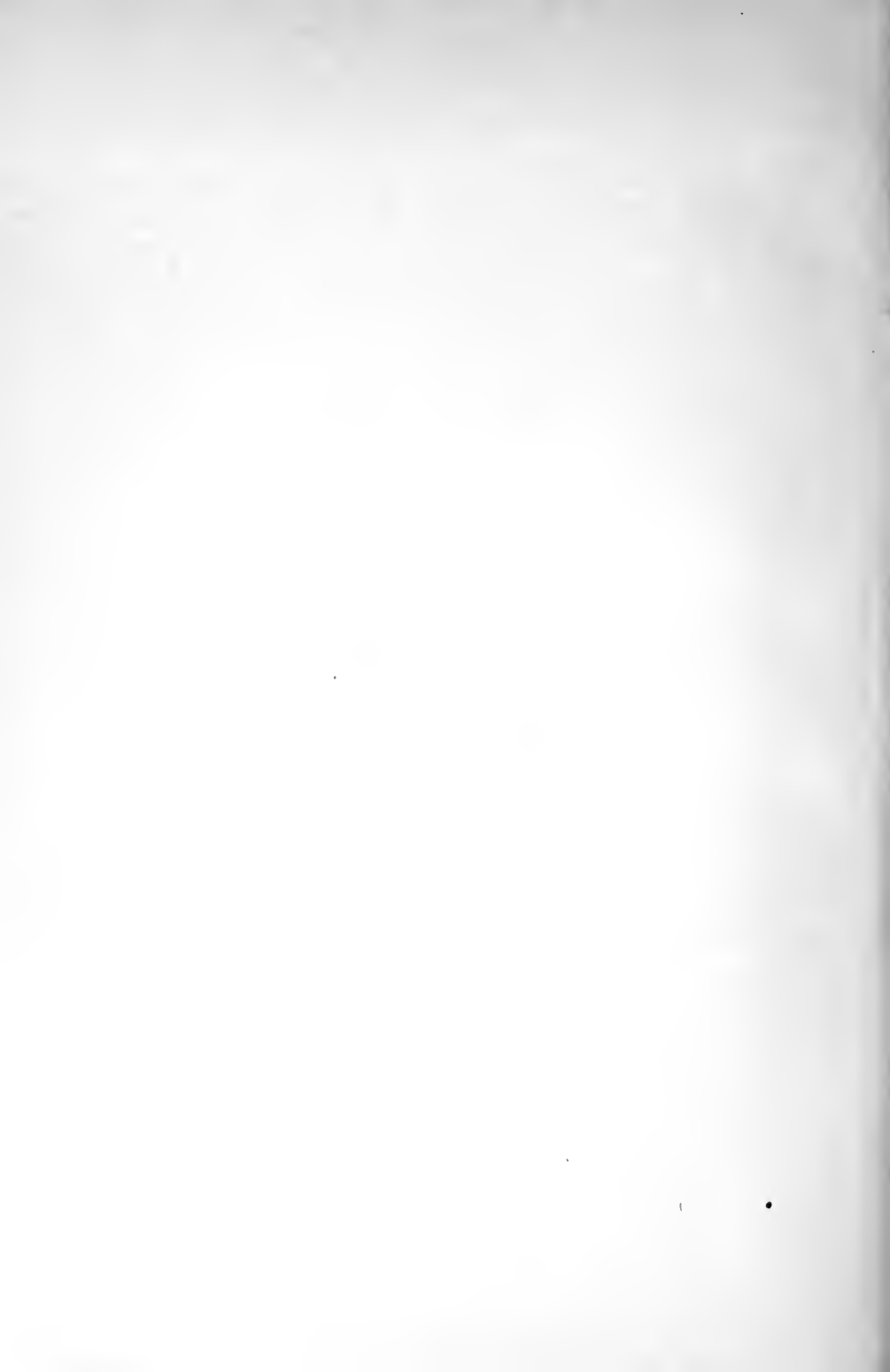
## RHUBARB FOOL

One bunch of rhubarb,  $\frac{1}{2}$  pound of sugar, 1 gill of water. Cut off the roots and leaves of the rhubarb, wipe each stick with a damp cloth, and cut into pieces about 2 inches long. Put the rhubarb in a pan with the sugar and boil gently. When soft, rub through a sieve. Then add to the custard, which is made with 3 eggs, 1 pint of milk, 3 tablespoonfuls of sugar, 1 teaspoonful of vanilla.

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# May 19

Cream of Asparagus Soup  
Crown Roast of Lamb  
Spinach      Potato Croquettes  
Cold Chicken  
Lettuce Salad, Mayonnaise Dressing  
Rhubarb Fool



# May 20

## FISH TIMBAL

Pound in a mortar 1 pound of fish. Add to it the unbeaten yolks of 4 eggs (cook separately as for sauce), 2 tablespoonfuls of butter, 2 tablespoonfuls of flour and  $\frac{1}{2}$  pint of milk. Let it get cold, then add to the fish. Also add 1 cup of cream, salt and pepper to taste, the unbeaten whites of 4 eggs. Beat all together until light. Fill buttered mould and cook 20 minutes in pan of hot water.

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# May 21

Julienne Soup

Fish Timbal, Cream Sauce

Roast Chicken, Bread Sauce

String Beans

Stuffed Potatoes

Asparagus, Melted Butter

Chocolate Blanc Mange, Whipped Cream

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# May 22

## COFFEE CUSTARD

Put 1 pint of milk on to boil in a double boiler. When at the boiling point, add the beaten yolks of 3 eggs, 1 tablespoonful of sugar and a pinch of salt. Stir until it thickens, being careful not to let it curdle. Remove from the fire and add 2 tablespoonfuls of coffee essence. Put away to get cold. When ready to serve, decorate the top with whipped cream.

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# May 23

Bisque of Lobster Soup

Broiled Blue Fish

Cucumbers

Spring Lamb, Mint Sauce

Stuffed Tomatoes

Potato Balls

Jellied Tongue

Lettuce Salad

Strawberry Ice Cream



# May 24

## BISQUE OF LOBSTER SOUP

One hen lobster, 1 quart of veal stock,  $\frac{1}{2}$  tablespoonful of butter,  $\frac{1}{2}$  tablespoonful of flour, season with salt, black pepper and cayenne. Boil the lobster and open. Cut the meat into dice. Bruise the shells and small claws and add them to the stock. Simmer 30 minutes. Pound and mix the spawn if any, the fat and 2 tablespoonfuls of the meat, part of the coral, the butter and flour until reduced to a pulp. Strain the stock and add gradually to the pulp, stirring all the while. Add the seasoning, return it to the fire, add the lobster meat and the remainder of the coral rubbed fine, and serve immediately.

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# May 25

Mutton Broth with Barley  
Roast Beef  
Potatoes      Stewed Celery  
Vegetable Salad  
Cheese      Crackers  
Macedoine of Fruit

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# May 26

## MACEDOINE OF FRUIT

Half box of gelatine,  $\frac{1}{2}$  cup of cold water,  $1\frac{1}{4}$  cups of boiling water, juice of a lemon, 1 cup of sugar, 1 cup of sherry. Soak the gelatine in cold water till soft, add boiling water, lemon juice, sugar and wine. Stir well and strain through a fine cloth into a bowl, set on ice. When a coating is formed, pour a little into a mould and begin putting in fruit—sliced banana, candied cherries, figs, oranges and almonds cut in thin strips, arranged prettily. Add jelly carefully, a spoonful at a time. Set away to harden, then add fruit and jelly until the mould is full. When firm, turn out. Garnish with whipped cream and candied cherries.

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# May 27

Chicken Soup  
Baked Blue Fish      Cucumbers  
Lamb Chops  
Potatoes au Gratin      Young Carrots  
Tarts with Fresh Strawberries  
Cream





# May 28

## CHEESE RAMAKINS

Boil together 1 cup of milk and 1 cup of bread crumbs. Add 1 tablespoonful of butter, 1 teaspoonful of salt, 1 saltspoonful of black pepper, pinch of cayenne, 4 tablespoonfuls of grated cheese, and the beaten yolks of 4 eggs. Lastly stir in the stiffly beaten whites, and bake for 15 minutes.

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# May 29

Cheese Ramakins

Shad Roe Croquettes      Peas

Cold Chicken      Tomato Salad

Apricot Ice

Whipped Cream

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# May 30

## APRICOT ICE

One quart can of apricots, 1 lemon,  $\frac{1}{2}$  pound of sugar, 1 quart of water. Boil sugar and water together for 5 minutes. Press apricots through a sieve, add them to the syrup, add lemon juice, and when cold freeze the sauce as in cream. Put in a mould, pack in salt and ice, turn out, and serve with whipped cream.

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# May 31

Vermicelli Soup

Filet Soles, Sauce Mousseline

Roast Chicken

String Beans      Rice Croquettes

Cold Asparagus, French Dressing

Vanilla Ice Cream

Strawberries



# June 1

## SAUCE MOUSSELINE

Three yolks of eggs, a little thick cream, 1 tablespoonful of butter and the juice of a lemon. Beat the yolks and cream together until very light. Boil slowly until it thickens, then add the butter little by little, season with salt and pepper and the juice of a lemon. Beat light with a fork and serve.

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# June 2

Cream of Asparagus Soup

Roast Veal

Potatoes      Spinach

Lettuce Salad      Cheese

Stewed Rhubarb, Custard Sauce

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# June 3

## STRAWBERRY ICE CREAM

One pint of cream, 1 pint of milk, 1 quart of strawberries, scant cup of sugar. Put half the sugar with the milk and cream and scald it, set aside to cool. Pick over the berries, and if sandy wash them. Add remainder of the sugar to the berries. Mash and stand aside while cream is cooling. Add to the cream and freeze.

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# June 4

Clam Soup

Broiled Shad, Roe Sauce

Fried Chicken

Peas      Potatoes

Strawberry Ice Cream



# June 5

## SARDINES ON THE CHAFING DISH

One box of sardines, 2 hard-boiled eggs, 1 cup of cream, butter the size of an egg, 2 tablespoonfuls of bread crumbs, salt and pepper to taste. Skin, bone and wash sardines, chop eggs very fine. Put butter and cream in saucepan. When hot, add salt and pepper and bread crumbs. When thickened a little, add eggs, then sardines. Stir thoroughly until creamy. Serve on toast.

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# June 6

Julienne Soup  
Salmon Croquettes, Sauce Tartare  
Fillet of Beef      Mushrooms  
Potato Croquettes      String Beans  
Tomato Mayonnaise  
Cheese      Crackers  
Strawberries      Cream

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# June 7

## CARAMEL CREAM

Half box of gelatine, 1 pound of sugar, 1 pint of water, whites of 6 eggs. Soak the gelatine in a little water for 2 hours. Caramel the sugar with 3 tablespoonfuls of water. Let it stand on the stove without stirring until brown, but not burned. Heat the rest of the water, pour over the dissolved gelatine, and pour into the hot caramel, stirring thoroughly until all is well mixed. Let it cool while beating the eggs. Beat the whole mixture for nearly half an hour, or until it is well mixed. Pour into a mould which has been previously dipped into cold water. Set on ice to cool. Serve with whipped cream.

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# June 8

Chicken Soup  
Roast Lamb      Currant Jelly  
Macaroni au Gratin      Carrots  
Asparagus, Sauce Mousseline  
Caramel Cream



# June 9

## LEMON WAFERS

One large cup of butter, 2 cups of sugar, 3 eggs, 1 cup of milk, 3 scant cups of flour, rind of 1 lemon, juice of 2. Mix as for any other cake. Drop by teaspoonfuls on a hot buttered pan and bake until brown around the edges.

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# June 10

Raw Clams  
Clear Soup  
Jellied Salmon      Mayonnaise  
Roast Spring Lamb, Mint Sauce  
Peas      Potato Croquettes  
Broiled Squabs      Tomato Salad  
Strawberry Ice Cream

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# June 11

## COFFEE BAVARIAN CREAM

Half box of gelatine, 1 cup of scalded milk, 1 cup of powdered sugar,  $\frac{1}{2}$  teaspoonful of vanilla, 3 tablespoonfuls of coffee essence, 1 pint of cream whipped. Soak the gelatine in enough cold water to cover it. Scald the milk and pour over the soaked gelatine. Stir till dissolved. Whip the cream. Add sugar. When the gelatine mixture begins to thicken, stir in the cream lightly. Add vanilla and put into a mould, put away to cool. Turn out, garnish with whipped cream.

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# June 12

Purée of Peas  
Baked Blue Fish, Sauce Hollandaise  
Roast Guinea Fowl  
Potatoes      Stuffed Tomatoes  
Coffee Bavarian Cream





# June 13

## STRAWBERRY SAUCE

Two cups of powdered sugar sifted,  $\frac{1}{2}$  cup of butter, 1 quart of ripe strawberries, 1 gill of cream whipped, juice of  $\frac{1}{2}$  a lemon. Cap and wash the strawberries a few at a time, and do not let them be in the water more than a minute; drain well, and mash the berries. Strain through a cheesecloth. Cream the butter and sugar well together, add the whipped cream, and gradually add the juice of the berries, then the lemon juice. Beat until well mixed and very smooth, then set on ice for an hour or two.

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# June 14

Grape Fruit in Glasses

Egg Timbals, Tomato Sauce

Broiled Chicken

Lettuce Salad

Vanilla Ice Cream

Strawberries

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# June 15

## STRAWBERRY SHORTCAKE

Make a cup cake and bake in layers. Take  $\frac{3}{4}$  of a box of strawberries, cap and mash with a  $\frac{1}{4}$  cup of sugar. Put between the layers of the cake. Whip  $\frac{1}{2}$  pint of cream, sweeten and flavor with vanilla. Put on top of the cake and decorate with the remaining berries.

---

# June 16

White Vegetable Soup

Roast Ribs of Beef

Boiled Rice      String Beans

Cold Asparagus, French Dressing

Strawberry Shortcake



# June 17

## CHICKEN TERRAPIN

Boil a chicken with the giblets. When tender, set aside on dish to cool, then cut the fowl and giblets into small pieces  $\frac{1}{2}$  inch square. Put all into a stewpan with cayenne pepper and salt, 2 blades of mace, 3 hard-boiled eggs chopped fine, 1 teacup of broth the chicken was boiled in, 1 coffee cup of rich cream,  $\frac{1}{4}$  pound of butter with a heaping spoonful of flour mixed in it. Set on the range. Simmer for about ten minutes, or until the meat is hot. Then add a teacup of madeira or sherry.

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# June 18

Cream of Barley Soup

Crown Roast of Lamb

Peas      French Fried Potatoes

Cold Tongue

Tomato Salad

Coffee Custard

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# June 19

## COLD FISH, JELLIED

Take any cold boiled fish, put it into a bowl in as large a piece as possible, wet with cold water, and pour over it the jelly mixture made as follows: 1 pint of vinegar, 1 pint of the water in which the fish was boiled, a few whole peppers, cloves, allspice; soak  $\frac{1}{2}$  box of gelatine in a little cold water for 1 hour, then pour over it the boiling mixture; strain and pour it over the fish. When cold, turn out on a flat dish, decorate with parsley and hard-boiled egg, and serve with mayonnaise dressing.

---

# June 20

Jellied Bouillon

Eggs in Tomatoes

Spring Duck, Apple Sauce

String Beans      Mashed Potatoes

Cold Asparagus, French Dressing

Meringues



# June 21

## VANILLA ICE CREAM

Four cups of cream, 2 cups of milk, 1 cup of sugar, dash of salt, 1 tablespoonful of vanilla. Scald milk and cream after adding sugar. Beat till cold, add flavoring, and freeze.

---

# June 22

Raw Clams  
Cream of Asparagus Soup  
Forequarter of Lamb, Mint Sauce  
New Beets      New Potatoes  
Lettuce Salad  
Cheese      Crackers  
Vanilla Ice Cream      Strawberries

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# June 23

## LOBSTER À LA NEWBURG

Cut a cold boiled lobster in small pieces. Put in a pan with a little chopped parsley, onion juice, 1 teaspoonful of salt, and 1 tablespoonful of butter. Heat through, then add 1 cup of sherry, simmer for 10 minutes, add the beaten yolks of 3 eggs and 1 cup of cream. Stir hard until it thickens. Serve immediately.

---

# June 24

Clear Soup  
Lobster à la Newburg  
Roast Chicken  
Potato Croquettes      Carrots  
Cold Asparagus, French Dressing  
Wine Jelly, Whipped Cream



# June 25

## CHOCOLATE MOUSSE

One quart of cream whipped to a stiff froth,  $\frac{1}{4}$  cake of Baker's chocolate, 3 tablespoonfuls of sugar dissolved in 1 of boiling water and 3 tablespoonfuls of cream. Add 1 cupful of powdered sugar to the beaten cream. Pour the chocolate in a thin stream into the cream, stir gently until well mixed. Put it in a mould, pack in salt and ice, and let it stand for 3 or 4 hours.

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# June 26

Cream of Tomato Soup

Filet Mignon, Mushroom Sauce

String Beans

Potatoes

Jellied Tongue

Lettuce Salad

Chocolate Mousse

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# June 27

## SOUFFLÉ DE VOLAILLE

Chop some white meat of the chicken with a little onion very fine, and add enough drawn butter sauce to make it thin. When cold, add the yolk of an egg, then beat the white to a froth and add it to the mixture. Run it through a fine sieve. Bake in entrée dishes and serve immediately.

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# June 28

Grape Fruit

Scrambled Eggs in Pastry Baskets

Fish Croquettes, Sauce Hollandaise

Chicken Volaille

Peas

Mashed Potatoes

Tomato Mayonnaise

Cheese

Crackers

Ice Cream

Maraschino Figs





# June 29

## PLAIN CAKE

Half cup of butter, 1 cup of sugar, 2 cups of flour, 2 eggs (whites and yolks separately), 1 cup of milk, 2 teaspoonfuls of baking powder.

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# June 30

Julienne Soup  
Striped Bass                  Cucumbers  
Sweetbread Patties  
Saddle of Spring Lamb, Jellied Mint Sauce  
Wax Beans                  Rice Croquettes  
Pineapple Salad  
Strawberry Ice Cream

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# July 1

## ICED CHOCOLATE

Make a very rich and thick chocolate that it may not become too diluted, put it aside to get very cold. Fill the glasses with ice, pour in the cold chocolate, and cover with whipped cream.

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# July 2

Chicken Soup  
Sweetbread Patties                  Green Peas  
Chops  
Mashed Potatoes                  Spinach  
Charlotte Russe



# July 3

## ASPARAGUS SOUP

One can or 1 bunch of asparagus, 1 tablespoonful of butter, 1 teaspoonful of salt, 1 pint of stock, 1 tablespoonful of flour, 1 teaspoonful of sugar,  $\frac{1}{4}$  onion, 1 pint of milk,  $\frac{1}{2}$  pint of cream,  $\frac{1}{4}$  teaspoonful of pepper. Remove the heads of the asparagus, cut the ends in small pieces, cook them in a pint of stock 15 minutes. Cook onion in butter 10 minutes, add flour; cook 1 minute, add to stock, also salt, pepper and sugar. Cook 10 minutes, strain, return to pot, add milk, cream and tips. Cook 10 minutes and serve.

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# July 4

Iced Grape Fruit in Glasses

Vermicelli Soup

Jellied Salmon, Mayonnaise

Crown Roast of Lamb, Mint Sauce

Peas

Potatoes

Tomato Salad

Cream Cheese Balls

Vanilla Ice Cream

Strawberries

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# July 5

## STRAWBERRY MOUSSE

One quart of cream,  $\frac{1}{2}$  pint of strawberry juice, sugar to taste. Whip the cream to a stiff froth, then add by degrees the powdered sugar and strawberry juice. Turn it into an ice cream mould, press the lid down tightly. Pack in salt and ice and let it stand for 3 hours. Decorate with fresh fruit and whipped cream.

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# July 6

## PATÉ DE FOIS GRAS SANDWICHES

Half pint of cream, whipped. Add to it by degrees a pinch of cayenne pepper and a little salt. When well mixed, put into finger rolls which have been split in half and the crumb taken out. Wrap in a damp cloth for a little while before serving.



# July 7

Raw Clams  
Tomato Bisque  
Roast Beef  
Rice Croquettes      Carrots  
Lettuce Salad      Cheese  
Rhubarb Shortcake

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# July 8

## BAKED HALIBUT

Fry an onion in plenty of butter for 5 minutes. Take  $\frac{1}{2}$  can of tomatoes, add them to the onion, and let them cook for 5 minutes longer; add as much water as you have mixture. When it comes to the boil set aside. Put the fish in a well-buttered pan with butter and salt. Let it cook for 10 minutes. Pour the entire sauce over the fish and cook until done.

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# July 9

Asparagus Soup  
Veal Cutlet, Tomato Sauce  
Peas      Boiled Rice  
Broiled Chicken  
Tomato Salad  
Cream Puffs, Hot Chocolate Sauce

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# July 10

## PRUNE WHIP

Soak 1 cup of prunes in warm water and stew until tender, rub through a sieve. To 1 cup of the sifted prunes add  $\frac{1}{2}$  cup of sugar and  $\frac{1}{2}$  cup of hot water in which is dissolved  $\frac{1}{2}$  box of gelatine. When beginning to stiffen, whip it into the well-beaten whites of 3 eggs and set away to cool. Serve with boiled custard.



# July 11

Okra Soup

Broiled Blue Fish, Maitre d'Hôtel Butter

Chicken Fricassée

Boiled Rice          String Beans

Prune Whip

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# July 12

Jellied Bouillon

Egg Timbal, Tomato Sauce

Broiled Chicken

Lettuce Salad

Raspberries and Cream

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# July 13

## FRUIT SALAD

Half dozen oranges,  $\frac{1}{2}$  dozen bananas,  $\frac{1}{2}$  dozen peaches, 1 pineapple. Pare the fruit and cut it in small pieces, putting in a layer of fruit and one of sugar until all is used, then pour over all 1 pint of sherry wine. Put in freezer and leave from 3 to 4 hours, or until thoroughly chilled. This is very pretty served in baskets made of orange skins.

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# July 14

Clear Soup

Salmon Croquettes, Sauce Tartare

Chops

Peas          Saratoga Potatoes

Cold Tongue          Tomato Salad

Fruit Salad





# July 15

## VEGETABLE SALAD IN ASPIC

Take a round mould with a hole in the center. Wet it with cold water, put in a little aspic jelly before it stiffens, leave it to get cold. When it begins to stiffen, put in alternately a pile of peas, chopped carrots and potatoes, or any other vegetable which is preferred, then cover with more aspic. When perfectly stiff, turn out on lettuce leaves and fill the center with mayonnaise dressing.

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# July 16

Cream of Barley Soup

Roast Chicken

Mashed Potatoes      String Beans

Vegetable Salad in Aspic

Chocolate Ice Cream

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# July 17

## FRENCH OMELET

Open the eggs (allowing 2 to each person) into a bowl. Mix well, but do not beat; add salt and pepper and 1 teaspoonful of boiling water to each egg. Stir hard in adding the boiling water. Turn it into a hot pan in which has been melted  $\frac{1}{4}$  pound of butter. Stir until it begins to thicken, then leave a minute to set, fold over each end carefully and turn out.

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# July 18

Cream of Pea Soup

Timbal of Halibut, Sauce Hollandaise

Steak

French Fried Potatoes      Carrots

Chicken Rissoles

Lettuce Salad

Stewed Rhubarb      Custard



# July 19

## VELVET CREAM

Half box of gelatine, 1 ½ pints of cream, 1 ½ cups of sugar, 1 ½ cups of sherry wine, 1 lemon (grated rind and juice). Soak the gelatine in the wine, add the lemon and sugar, and beat all together till the gelatine is dissolved, then drain and set away to cool. When nearly cold and beginning to stiffen, add it to the beaten cream. Beat all together and set away to cool. Turn out and serve with whipped cream.

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# July 20

Bisque of Clam  
Roast Lamb, Mint Sauce  
Roasted Potatoes Spinach  
Jellied Tongue  
Tomato Salad  
Velvet Cream Raspberries

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# July 21

## FROZEN RICE

Take a scant ¼ cup of rice, put it in a double boiler with 1 pint of milk, sugar and a pinch of salt, and let it boil until creamy. When done, add 1 tablespoonful of vanilla, 1 ½ pints cream, whipped. Mix well, put in a covered mould, and pack in salt and ice. Let it stand for 3 hours. Turn out and serve with fresh fruit and cream.

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# July 22

Cold Bouillon  
Fish Soufflé  
Roast Fillet of Veal  
Potato Croquettes Peas  
Pineapple Salad  
Frozen Rice Preserves



# July 23

## PINEAPPLE SALAD

One pineapple. Cut off the top neatly, remove the fruit and the hard stem. Mix the fruit with pulp of 1 grape fruit, 1 apple chopped fine, and some white grapes which have been cut in half, stoned and peeled. Dress with French dressing or mayonnaise dressing. Return to the pineapple, which place on lettuce leaves and serve.

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# July 24

Julienne Soup  
Lobster Cutlets, Sauce Tartare  
Fillet of Beef au Jardinière  
Vegetable Salad  
Café Mousse

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# July 25

## ORANGE FILLING FOR CAKE

The rind of 1 and juice of 4 oranges. Put it on to boil. When it boils, add 1 cup of sugar. Boil till it froths, then add it slowly to the beaten whites of 2 eggs. Put this between the layers of some rich cup cake, reserving enough for the top, to which is added some confectioner's sugar, enough to make it rather stiff, so it will spread easily but not run.

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# July 26

Tomato Okra Soup  
Cheese Soufflé  
Roast Chicken  
Potato Straws      Spinach  
Tomato Jelly with Celery      Mayonnaise Dressing  
Vanilla Ice Cream      Raspberries



# July 27

## ICED TEA

Make 1 quart of English breakfast tea fairly strong (4 teaspoonfuls is about right). Do not let it steep more than 10 minutes. Strain, and add to it 1 bottle of ginger ale, juice of 1 lemon and sugar to taste. Let it get very cold, then serve in glasses filled with chopped ice and add a slice of lemon.

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# July 28

Raw Clams  
Clear Soup  
Boiled Salmon      Cucumbers  
Sweetbreads in Pastry Cups  
Filet Mignon, Mushrooms  
Peas      Potato Balls  
Squabs      Celery Salad  
Raspberry Mousse      Whipped Cream

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# July 29

## ORANGEADE

Use the peel and juice of 4 oranges, the juice and peel of 1 lemon, 1 cup of pineapple pulp, 1 cup of red banana. Add sugar to taste, and 1 quart of water. Serve in glasses filled with cracked ice.

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# July 30

Cream of Spinach Soup  
Lamb Cutlets  
String Beans      Potatoes  
Jellied Chicken  
Lettuce Salad  
Macedoine of Fruit





# July 31

## COTTAGE PUDDING WITH FRUIT

Make a cottage pudding and bake in a ring. Turn out and fill the center with berries or cut-up fruit. Decorate the top and serve whipped cream around it.

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# August 1

Vermicelli Soup  
Chicken Timbal, Cream Sauce  
Roast Beef  
Potatoes Spinach  
Lettuce Salad Cheese  
Cottage Pudding Raspberries

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# August 2

## SUMMER PUDDING

Take a round or long loaf of bread, cut off the crusts, put in a mould or bowl the size and shape of the loaf, then cut out the inside crumb, leaving a shell about half an inch thick. Take 1 quart of huckleberries and cook with plenty of sugar till there is a quantity of juice, then pour into the center of the bread and pour the juice all around it. Let it stand until all the juice is absorbed. Turn out and serve with custard sauce.

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# August 3

Tomato Soup, Croutons  
Fish Croquettes, Sauce Mouseline  
Roast Duck, Apple Sauce  
Egg Plant Potatoes  
Summer Pudding, Custard Sauce



# August 4

## EGGS AND SPINACH

Make a purée of spinach and put in the bottom of a flat, buttered dish. Open raw eggs on top of it, cover with a rich cream sauce, cover with grated cheese and buttered bread crumbs, and put in a hot oven to brown.

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# August 5

Iced Bouillon  
Eggs and Spinach  
Fried Chicken, Cream Sauce  
Corn Fritters                      Peas  
Tomato Mayonnaise  
Meringues

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# August 6

Iced Fruit in Glasses  
Bisque of Clams  
Roast Lamb, Mint Sauce  
Roast Potatoes      Stuffed Tomatoes  
Salad                  Cheese  
Apricot Ice

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# August 7

## RASPBERRY BAVARIAN CREAM

Soften  $\frac{1}{4}$  package of gelatine in  $\frac{1}{2}$  cup of raspberry juice and dissolve over hot water. Add the juice of  $\frac{1}{2}$  lemon, 1 cupful of raspberry juice and  $\frac{1}{2}$  cupful of sugar. Stir over ice water, and when it begins to set, fold in  $1\frac{1}{2}$  cupfuls of stiffly whipped cream. Pour into a mould. When cold, serve surrounded with whipped cream.



# August 8

Chicken Soup  
Broiled Mackerel      Cucumbers  
Roast Veal  
Potatoes au Gratin      Lima Beans  
Vegetable Salad  
Raspberry Bavarian Cream

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# August 9

## CORN BREAD

One pint of Indian meal, 1 pint of flour, 3 eggs (whites and yolks beaten separately), 1 tablespoonful of butter, 1 teaspoonful of salt, 3 tablespoonfuls of sugar, 3 teaspoonfuls of baking powder. Bake  $\frac{1}{2}$  hour in shallow pans.

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# August 10

Julienne Soup  
Pickled Salmon, Jellied      Mayonnaise  
Chops, Tomato Sauce  
Corn      Potatoes  
Cold Tongue      Celery Salad  
Macedoine of Fruit

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# August 11

## FISH, CREAMED

Two cups of cold fish picked in pieces. Put 2 tablespoonfuls of butter in a saucepan. When melted, add 1 cup of milk. Cook till smooth, then add 1 teaspoonful of onion juice, 1 teaspoonful of chopped parsley,  $\frac{1}{2}$  teaspoonful of salt, dash of cayenne, 2 tablespoonfuls of white wine, and 1 of lemon juice. Boil, add yolk of 1 egg beaten with  $\frac{1}{2}$  cup of hot cream or milk, and add fish. Fill entrée dishes, cover with browned crumbs, and serve very hot.

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# August 12

Cold Consommé  
Sweetbreads à la Crème in Pastry Baskets  
Fillet of Beef à Jardinière  
Tomato Mayonnaise  
Vanilla Ice Cream  
Fruit Salad

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# August 13

## SAVOY POTATOES

Wash and peel six potatoes. Cut in thin slices. Put a layer in a dish, sprinkle with salt and pepper and grated cheese, then put in another layer of potatoes, more cheese, etc., and continue until the dish is full. Cover with milk and put in the oven, covered, for  $\frac{1}{2}$  an hour, then remove the cover and brown.

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# August 14

Purée of Peas  
Fillet of Flounders, Sauce Sabayou  
Roast Chicken  
Rice Croquettes                      Carrots  
Stuffed Peppers  
Caramel Custard

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# August 15

## VEAL PIE

Cut a leg of veal in small pieces, roll them in flour, first sprinkling them with salt and pepper. Fill the pie dish, and then put some pieces of butter on the veal. Fill the dish with cold water, cover with a light pie crust, and bake in a brisk oven.





# August 16

White Vegetable Soup  
Soft-Shell Crabs, Sauce Tartare  
Veal Pie  
Potatoes Spinach  
Lettuce Salad Cheese  
Rice Pudding Cut-up Peaches

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# August 17

## ALMOND SAND-CAKES

Three-fourths of a cup of butter scant, creamed with 1 full cup of sugar, 1 egg and 1 extra yolk. Beat thoroughly, add  $1\frac{1}{2}$  cups of flour and  $\frac{1}{2}$  teaspoonful cinnamon. Roll very thin and cut in hearts and diamonds. Brush top with white of an egg beaten slightly. Put a blanched almond cut in strips in each corner. Brush again with egg, sprinkle with sugar and cinnamon. Bake in a quick oven.

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# August 18

Raw Clams  
Vermicelli Soup  
Timbal of Fish, Cream Sauce  
Roast Lamb, Mint Sauce  
Fried Tomatoes Potatoes  
Squabs Lettuce Salad  
Peach Ice Cream

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# August 19

## EGG BISCUITS

One quart of flour, 2 teaspoonfuls of baking powder, 2 teaspoonfuls of sugar, 1 teaspoonful of salt, 3 eggs, 2 tablespoonfuls of butter, 1 cup of milk. Sift flour, baking powder and salt together, chop the butter in. Beat the egg thoroughly and add the milk to it. Make a hole in the center of the flour and pour the liquid in the dough. It should be soft; if necessary, add more milk. Turn out and roll quickly, cut in rounds, and bake 15 minutes in a hot oven.

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# August 20

Cream of Barley Soup  
Roast Beef  
Soufflé Potatoes      Lima Beans  
Corn on Cob  
Lemon Meringue Pie

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# August 21

## CHEESE STRAWS

Roll a puff paste thin, sprinkle well with grated cheese and a little cayenne pepper, fold, roll out, and repeat the process. Let it stand in a cold place for a time, then roll extremely thin, cut into strips about  $\frac{1}{4}$  inch wide and 3 inches long. Take up carefully with a knife and lay on a flat pan. Bake in a slow oven to a delicate brown.

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# August 22

Grape Fruit  
Clear Soup      Cheese Soufflé  
Veal Cutlets  
Peas      Potatoes  
Tomato Jelly Salad      Cheese  
Hamburg Cream

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# August 23

Timbal of Eggs, Tomato Sauce  
Fried Chicken  
Corn Fritters      Lima Beans  
Lettuce Salad  
Cheese Straws  
Peach Shortcake



# August 24

## ORANGE CHARLOTTE

One-third of a box of gelatine,  $\frac{1}{3}$  cup of cold water,  $\frac{1}{3}$  cup of boiling water, 1 cup of sugar, 1 cup of orange juice and pulp, juice of 1 lemon, whites of 3 eggs. Line a mould with orange sections. Soak the gelatine in cold water until soft. Add boiling water, sugar and lemon juice. When sugar is dissolved, strain. Add orange juice and pulp with a little grated rind. Cool in a pan of ice. When it begins to set, beat till light. Have the whites of the eggs beaten stiff; add to the mixture and beat until stiff enough to drop. Pour into a mould wet with cold water. Set on ice to stiffen. Turn out and serve with whipped cream.

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# August 25

Tomato Soup, Croutons

Filet Mignon

Mushrooms

Potato Croquettes

Peas

Cold Meat

Salad

Orange Charlotte

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# August 26

## EGG SALAD

Six cold hard-boiled eggs. Mash the yolks with  $\frac{1}{2}$  tablespoonful of melted butter and  $\frac{1}{2}$  cup of chopped chicken. Make it into balls. Pile in the center of a bed of lettuce leaves. Pour over them a French dressing, and garnish with the whites cut in rings.

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# August 27

Chicken Okra Soup

Baked Blue Fish, Sauce Mousseline

Beefsteak

Potato Straws

Succotash

Jellied Chicken

Tomato Salad

Cream Blanc Mange



# August 28

## LITTLE FAVORITES

One full cup of butter, 2 cups of sugar, 3 cups of sifted flour, 1 cup of milk, whites of 3 eggs, yolks of 5 eggs, 1 cup of currants, 1 teaspoonful of lemon extract, 2 teaspoonfuls of baking powder. Mix as for cup cake, and bake in small pans. Eat fresh.

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# August 29

Clear Soup  
Boiled Salmon, Egg Sauce  
Roast Duck, Apple Sauce  
Potatoes                      String Beans  
Corn on Cob  
Charlotte Russe

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# August 30

## FISH SOUFFLÉ

One tablespoonful of butter, 1 tablespoonful of flour, 1 tablespoonful of chopped parsley, 1 cup of milk, 1 cup of cold fish,  $\frac{1}{2}$  teaspoonful of salt, 3 eggs. Make a white sauce of the butter, flour and milk. Add seasoning, remove from the fire, add yolks and fish. Put over the fire for a few minutes, stirring constantly. Set away to get cold. When ready to serve, add well-beaten whites. Bake in hot oven 20 minutes. Serve at once.

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# August 31

Cream of Tomato Soup  
Boiled Halibut                      Cucumbers  
Chops  
Potatoes                      Lima Beans  
Chicken Croquettes  
Lettuce Salad  
Cut-up Peaches                      Custard Sauce





# September 1

## HOT CHOCOLATE PUDDING

Beat 2 tablespoonfuls of butter, the yolks of 2 eggs and 1 cup of sugar till light, then add 2 ounces of chocolate, melted. Beat again, and add 1 gill of milk and 1 ½ cups of sifted flour. Beat until smooth, then add the well-beaten whites and 1 heaping teaspoonful of baking powder. Bake in a moderate oven about 40 minutes. Serve with a hot liquid sauce.

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# September 2

Julienne Soup

Roast Lamb

Stuffed Tomatoes      Peas

Rissoles

Lettuce Salad

Hot Chocolate Pudding, Foamy Sauce

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# September 3

## PRUNE JELLY

Wash ½ pound prunes carefully before cooking. Put them in a porcelain kettle with water enough to cover them. Boil, closely covered, for 10 minutes, then add 1 tablespoonful of sugar to every pint of prunes and stew for 15 minutes longer; take out the prunes, cut them in halves, remove the stones, and put the prunes in a mould wet with cold water. Put the juice back on the fire, add the juice of ½ a lemon, ½ pint of claret and ¼ pound of sugar, let it boil up, then add it to ½ box of Cox's gelatine dissolved in ½ pint of cold water. Strain and pour over the prunes. Turn out when cold, and serve with whipped cream.

---

# September 4

Clam Soup

Fish Croquettes, Sauce Tartare

Sweetbread Patés

Steak

Potatoes au Gratin      Corn

Prune Jelly

Vanilla Mousse



# September 5

## RICE MUFFINS

Two and one-fourth cups of flour,  $\frac{3}{4}$  cup of hot cooked rice, 5 teaspoonfuls of baking powder, 2 tablespoonfuls of sugar, 1 cup of milk, 1 egg, 2 tablespoonfuls of melted butter, 1 cup of milk,  $\frac{1}{2}$  teaspoonful of salt. Mix sifted flour, sugar, salt and baking powder together. Add half the milk, the eggs well beaten, and remainder of milk mixed with rice. Beat thoroughly, then add butter. Bake in gem pans 20 minutes.

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# September 6

## Consommé

Boiled Salmon Trout, Sauce Hollandaise

Crown Roast of Lamb

Potatoes

Peas

Broiled Chicken

Tomato Salad

Peach Ice Cream

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# September 7

## BAKING POWDER BISCUITS

One pint of flour, 1 tablespoonful of butter,  $\frac{1}{2}$  teaspoonful of salt, 2 teaspoonfuls of baking powder, 1 cup of milk. Sift the flour, salt and baking powder, add the butter and chop into small pieces with a knife. Add milk gradually, to mix a soft dough. Turn onto a floured board, roll out lightly  $\frac{1}{2}$  inch thick, cut into small rounds. Place on a buttered pan close together. Brush the tops with melted butter and bake in a hot oven 15 to 20 minutes.

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# September 8

Cream of Spinach Soup

Roast Beef

Rice and Tomatoes

String Beans

Lettuce Salad

Cream Cheese Balls

Summer Pudding



# September 9

## PEACH PICKLES

Seven pounds of peaches, 4 pounds of white sugar, 1 pint of strong vinegar, mace, cinnamon, cloves to taste. Boil all together slowly until the fruit commences to crack, when remove the mixture and boil the fruit until well done. Then add the fruit again to become thoroughly hot, when put in jars and seal well.

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# September 10

Grape Fruit in Glasses  
Clear Soup  
Fillet of Flounder, Tomato Sauce  
Saddle of Lamb  
Currant Jelly  
Peas      Franconia Potatoes  
Sweetbread Croquettes      Lettuce Salad  
Vanilla Ice Cream      Cut-up Peaches

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# September 11

## ORANGE FRAPPÉ

One cup of sugar, 2 cups of water. Boil 5 minutes. Add 1 cup of orange juice and  $\frac{1}{4}$  cup of lemon juice. Beat till cold, then add the whites of 3 eggs beaten very stiff. Freeze till soft. Serve in glasses.

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# September 12

Cream of Oyster Soup  
Broiled Mushrooms  
Roast Chicken  
Boiled Rice      Lima Beans  
Cold Tongue      Salad  
Orange Frappé



# September 13

## WAFFLES

One and one-half pints of flour, 1 teaspoonful of salt, 1 tablespoonful of sugar, 2 teaspoonfuls of baking powder, 1 tablespoonful of butter (melted), 2 eggs, butter, and milk to make thin batter. Lastly add whites of eggs and baking powder. Use enough milk so batter will run easily and limpid from mouth of pitcher.

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# September 14

Plain Soup  
Fish Soufflé, Tomato Sauce  
Beefsteak  
Potatoes au Gratin      Spinach  
Chicken Croquettes  
Lettuce Salad  
Peach Shortcake

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# September 15

## PRUNE SOUFFLÉ

One pound of prunes, 1 small cup of sugar, whites of 6 eggs. Stew the prunes until very soft, strain, then pass through the colander. Beat the eggs to a very stiff froth, and add gradually the sugar and the prunes. Bake 20 minutes or  $\frac{1}{2}$  hour. Serve immediately with a custard made with the yolks.

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# September 16

Cream of Tomato Soup  
Sweetbread Patties  
Roast Lamb, Mint Sauce  
Fried Tomatoes      Creamed Potatoes  
Celery Mayonnaise  
Cream Cheese  
Prune Soufflé, Custard Sauce





# September 17

## MAITRE D'HÔTEL BUTTER

Quarter cup of butter,  $\frac{1}{2}$  teaspoonful of salt,  $\frac{1}{2}$  saltspoonful of pepper, 1 tablespoonful of chopped parsley, 1 tablespoonful of lemon juice. Rub the butter to a cream, add salt, pepper, parsley, and lemon juice, beat hard.

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# September 18

Raw Clams  
Green Pea Soup  
Boiled Halibut, Egg Sauce  
Crown Roast  
Mashed Potatoes      Carrots  
Fried Eggplant  
Lemon Meringue Pie

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# September 19

## CHOCOLATE COOKIES

Whites of 6 eggs,  $\frac{1}{2}$  pound of granulated sugar,  $\frac{1}{2}$  pound of sweet vanilla chocolate grated, 5 ounces of flour. Beat the eggs, add the sugar and chocolate, and lastly the flour. Drop by spoonfuls on buttered tins, and bake in a moderate oven.

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# September 20

Clam Broth      Whipped Cream  
Egg Timbal, Tomato Sauce  
Roast Chicken  
Peas      Corn Fritters  
Tomatoes Stuffed with Celery  
Peach Ice Cream



# September 21

## TOMATOES STUFFED WITH CELERY

Take some small round tomatoes, peel and scoop out the center, being careful not to break the outside shell. Fill with chopped celery mixed with a rich mayonnaise dressing. Serve on lettuce leaves.

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# September 22

Chicken Soup  
Broiled Mushrooms on Toast  
Roast Duck, Apple Sauce  
Lima Beans      Potato Croquettes  
Cold Tongue  
Waldorf Salad  
Cream Puffs, Chocolate Sauce

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# September 23

## CORN PUDDING

One quart of milk, 5 eggs, 2 tablespoonfuls of melted butter, 1 tablespoonful of white sugar, 1 dozen ears of corn. Grate the corn from the cob, beat the whites and yolks of the eggs separately. Put the corn and yolks together, stir hard, and add the butter, then the milk gradually, beating all the while, next the sugar and a little salt, lastly the whites. Bake slowly at first, covering the dish for an hour. Remove the cover and brown finely.

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# September 24

Musk Melons  
Julienne Soup  
Halibut Steak, Sauce Hollandaise  
Roast Beef  
Potatoes Savoy      Corn Pudding  
Celery and Green Pea Salad  
Apple Pie      Cream



# September 25

## CELERY AND GREEN PEA SALAD

One head celery cut in dice, 1 can French peas, French dressing. Wash, scrape and cut celery in dice, drain the peas, and put lettuce on a round, flat dish. Arrange in the center the peas, putting the celery around for a border. Pour over all the French dressing.

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# September 26

Grape Fruit in Glasses  
Julienne Soup  
Boiled Salmon, Sauce Mousseline  
Chicken Timbal, Tomato Sauce  
Fillet of Beef à Jardinière  
Tomato Jelly with Celery Mayonnaise  
Peach Ice Cream

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# September 27

## CORN SOUP

Boil down 1 can of corn in 1 pint of water and rub through the colander. Add to it 1 pint of milk which has been thickened with 1 tablespoonful of butter mixed with 1 tablespoonful of cornstarch. Boil up and serve. Any kind of fresh vegetable soup may be made in this way.

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# September 28

Corn Soup  
Salmon Croquettes, Sauce Tartare  
Lamb Cutlets  
Stewed Tomatoes      Riced Potatoes  
Lettuce      Cheese  
Chocolate Soufflé



# September 29

## QUEEN OF PUDDINGS

One pint of bread crumbs, 1 quart of milk, 1 cup of sugar, 4 yolks of eggs, 1 grated lemon or essence of lemon, butter the size of an egg. Whip the whites of the eggs with 1 teacup of powdered sugar and a little lemon. Spread over the pudding, when nearly cold, a layer of apple, grape or any jelly; then pile on the beaten froth and brown in the oven. To be eaten with cream when cold. One hour will bake the pudding.

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# September 30

Chicken Soup

Roast Lamb, Currant Jelly

Rice Croquettes          Lima Beans

Chicken Rissoles

Lettuce Salad

Wine Jelly, Whipped Cream

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# October 1

## CHICKEN TIMBALS

Remove the white meat from a large, tender chicken. Scrape with a knife and remove the fiber, then pound in a mortar. After pounding a few minutes, add the unbeaten white of 1 egg and pound until thoroughly broken, then rub through a sieve. Put in a bowl, stand on ice, and stir in gradually from  $\frac{3}{4}$  to 1 cup of cream. Add  $\frac{1}{4}$  teaspoonful of salt, dash of cayenne, mace and pepper. Try by poaching a little in hot water for a few minutes. It should be firm but tender. Cook in a buttered timbal mould set in a pan of hot water in a slow oven for 15 minutes.

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# October 2

Grape Fruit in Glasses

Green Turtle Soup

Boiled Salmon          Cucumbers

Chicken Timbals, Mushrooms

Saddle of Mutton          Currant Jelly

Rice Croquettes          Spinach

Celery and Pineapple Salad

Peach Ice Cream





# October 3

## STUFFED BEET SALAD

Boil fresh red beets until tender, take off the skins while hot. Let them get very cold, then cut off the tops and scoop out the insides, taking care not to break the outside. Cut a small piece off the bottom, so they will stand. Fill with chopped celery mixed with a mayonnaise dressing, or any other kind of vegetable salad.

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# October 4

Oxtail Soup  
Sweetbread in Crustades  
Peas  
Roast Ham      Spinach  
Tomato Mayonnaise  
Caramel Custard

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# October 5

## ANGEL CAKE

The whites of 10 eggs beaten to a froth only. Add to them 1 scant teaspoonful cream of tartar and a pinch of salt. Beat until very stiff. Add  $\frac{1}{2}$  teaspoonful of bitter almonds, 1  $\frac{1}{2}$  cups of granulated sugar. Do not beat. Add 1 teaspoonful of vanilla with the sugar. Lastly fold in lightly 1 cup of well-sifted flour. Bake in tins not greased for  $\frac{3}{4}$  hour in a slow oven. Stand the tins upside down on rests until the cake drops out.

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# October 6

Tomato Cream Soup  
Boiled Striped Bass, Cucumber and Tomato Sauce  
Crown Roast of Lamb  
String Beans      Potatoes  
Romaine Salad      Cream Cheese Balls  
Apple Pie      Cream



# October 7

## WALDORF SALAD

Cut apples and celery into thin strips  $\frac{1}{4}$  inch wide, 1 inch long. Mix them with mayonnaise dressing. Serve on lettuce leaves and garnish with hard-boiled egg and curled celery.

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# October 8

Julienne Soup  
Broiled Mackerel  
Roast Beef      Yorkshire Pudding  
Stewed Celery      Rice Croquettes  
Salad  
Rice à l'Imperatrice, Chocolate Sauce

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# October 9

## FRENCH ICE CREAM

One quart of milk, scalded. Pour slowly over the beaten yolks of 8 eggs, 1  $\frac{1}{2}$  cups of sugar, a dash of salt. Put in a double boiler and cook until it coats the spoon, stirring all the time. Remove from the fire, add whites beaten stiff, and 1 tablespoonful vanilla. Beat until cold, add 1 cup whipped cream, and freeze.

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# October 10

Raw Oysters  
Consommé  
Brook Pike      Cucumbers  
Filet Mignon      Mushrooms  
Peas      Mashed Potatoes  
Squabs  
Celery Mayonnaise  
French Ice Cream      Fruit Salad



# October 11

## MACARONI WITH TOMATO SAUCE

Break the macaroni into pieces 1 inch long. Have 1 cupful before cooking. Put into boiling water with  $\frac{1}{2}$  tablespoonful of salt, and cook 30 minutes. When done, drain through a colander and mix with sauce. Half a can of tomatoes, sprig of parsley, 1 bay leaf, 1 blade of mace, slice of onion, 2 cloves, 2 peppercorns,  $\frac{1}{2}$  teaspoonful of salt. Cook 10 minutes. Put 1 tablespoonful of butter into a saucepan. When melted, add 1 tablespoonful of flour. When smooth, stir into the tomato. Cook till thick. Strain, and mix with macaroni.

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# October 12

Black Bean Soup  
Creamed Oysters  
Roast Leg of Lamb  
Potato Croquettes      Macaroni and Tomatoes  
Lettuce Salad  
Cheese Straws  
Brown Betty, Hard Sauce

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# October 13

## GRAHAM PUFFS

One pint of milk,  $\frac{1}{2}$  pint of flour sifted,  $\frac{1}{2}$  pint of graham flour sifted, 3 eggs, 1 tablespoonful of sugar, 1 teaspoonful of salt, 1 tablespoonful of melted butter. Beat the yolks and whites together until as light as possible, add the milk, sugar and salt, and pour  $\frac{1}{2}$  of the mixture upon the graham flour and flour. Beat until smooth and light, then add the remainder of the mixture. Add the melted butter, beating the batter vigorously. Butter the pans, fill them with mixture, and bake 1 hour.

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# October 14

Cream of Barley Soup  
Boiled Halibut, Egg Sauce  
Veal Cutlet  
Lima Beans      Potato Balls  
Cold Tongue      Celery Salad  
Meringues with Ice Cream



# October 15

## BAKED SWEETBREADS

Lay the sweetbreads in cold water and let stand for 1 hour. Put in a saucepan, cover with boiling water, with 1 teaspoonful of salt. Cook slowly 20 minutes. Take out and throw into cold water. When cool, remove all the strings and membrane. Dust with salt and pepper and roll in flour. Lard the tops. Put in a pan, and cover with 2 tablespoonfuls of butter cut in strips and  $\frac{1}{2}$  cup of stock. Baste frequently. Bake  $\frac{1}{2}$  hour. Serve with mushroom sauce.

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# October 16

Clear Soup  
Baked Sweetbreads, Mushroom Sauce  
Steak  
Corn Fritters      French Fried Potatoes  
Tomato Salad  
Cheese  
Macedoine of Fruit      Cream

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# October 17

## MUSHROOM SAUCE

One tablespoonful of butter melted, 1 tablespoonful of flour, 1 cup of brown stock,  $\frac{1}{4}$  teaspoonful of salt, dash of pepper,  $\frac{1}{2}$  can of mushrooms or 12 fresh ones. Melt butter, mix in flour, then add the stock. Stir till smooth, add salt and pepper and the mushrooms. Cook for a few minutes. The mushrooms must be cooked till tender first.

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# October 18

Clam Broth      Whipped Cream  
Egg Vermicelli in Crustades  
Grouse  
String Beans  
Cauliflower Salad  
Cream Puffs, Fruit Sauce

1. The first part of the book is a

very short introduction.

2. The second part is a

very short introduction.



# October 19

## CHOCOLATE ICE CREAM

Two cups of cream, 2 cups of milk, 1 scant cup of granulated sugar, 1 teaspoonful of vanilla, 3 bars of Maillard's chocolate. Scald milk and cream, add sugar and stir till dissolved. Melt chocolate, add it and vanilla, and freeze. Baker's chocolate may be used, but 1 cup of sugar and 1 teaspoonful of vanilla must be added.

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# October 20

Cream of Celery Soup  
Lobster Cutlets, Anchovy Sauce  
Fillet of Beef à Jardinière  
Tomato and Celery Mayonnaise  
Chocolate Ice Cream

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# October 21

## GRAPE FRUIT SALAD

Cut two grape fruit in pieces, mix with a cup of English walnuts. Serve on lettuce, and garnish with white grapes and pour over a French dressing.

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# October 22

Chicken Soup  
Salmon Steak      Cucumber and Tomato Salad  
Roast Duck, Apple Sauce  
Mashed Potatoes      Peas  
Grape Fruit Salad  
Prune Jelly      Whipped Cream



# October 23

## PARKER HOUSE ROLLS

Three and one-half cups of sifted flour, 1 cup of scalded milk, 1 tablespoonful of butter,  $\frac{1}{2}$  tablespoonful of sugar,  $\frac{1}{2}$  tablespoonful of salt,  $\frac{1}{4}$  yeast cake. Scald milk, add salt and sugar. Dissolve yeast in  $\frac{1}{4}$  cup of lukewarm water, add to milk when lukewarm. Cut butter into flour. Make a hole in the center and pour in the liquid. Set in a warm place to rise. Stir down. Turn out and knead, let rise to double its size. Roll out  $\frac{1}{2}$  inch thick, cut in rounds, fold over, put in buttered pan. Let rise again. Bake 20 minutes in hot oven.

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# October 24

Grape Fruit

Lobster Bisque Soup

Fillet of Flounders, Tomato Sauce      Stuffed Mushrooms

Saddle of Mutton      Currant Jelly

Potato Croquettes      Peas

Boned Turkey

Tomato Jelly with Celery Mayonnaise

Nesselrode Pudding

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# October 25

## CUCUMBER JELLY SALAD

Two cucumbers, peel and cut in slices. Add 1 slice of onion,  $\frac{1}{2}$  teaspoonful of salt, dash of pepper and 1 pint of cold water. Let boil, simmer till soft. Add 1 tablespoonful of gelatine dissolved in warm water. Strain, line a mould with cucumbers cut in slices. Turn in the jelly. When firm and cold, serve in bed of lettuce with French dressing.

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# October 26

Cream of Tomato Soup

Oyster Fritters      Cucumbers

Beefsteak

Potatoes Creamed      Eggplant

Romaine Salad      Cream Cheese Balls

Peach Pie      Cream



# October 27

Julienne Soup  
Boiled Halibut      Cucumber Jelly Salad  
Beefsteak  
Savoy Potatoes      String Beans  
Lettuce Salad  
Cheese Straws  
Queen of Puddings

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# October 28

## CHEESE CROQUETTES

One cup of American cheese cut in dice, 1 tablespoonful of Parmesan. Cook 3 tablespoonfuls of butter and 4 tablespoonfuls of flour till thick. Add  $\frac{3}{4}$  cup of milk,  $\frac{1}{8}$  teaspoonful of salt, dash of cayenne,  $\frac{1}{2}$  teaspoonful of mustard, and cheese. When melted, add the yolks of 2 eggs. Put away to cool. Make into oblong pieces, roll in crumbs, then in egg, and then in crumbs. Fry in lard.

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# October 29

Cream of Tomato Soup  
Fish Soufflé  
Roast Lamb      Currant Jelly  
Mashed Potatoes      Corn Fritters  
Cheese Croquettes      Lettuce Salad  
Hamburg Cream

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# October 30

## LOBSTER FARCI

Meat from 3 lobsters, yolks of 3 hard-boiled eggs, 1 tablespoonful of chopped parsley, dash of nutmeg,  $\frac{1}{2}$  cup of buttered crumbs,  $\frac{1}{2}$  teaspoonful of salt, 2 dashes of pepper. Rub yolks to a paste and add to the finely chopped lobster, then add  $1\frac{1}{2}$  cups of white sauce, salt, pepper and parsley. Fill lobster shells, spread with buttered crumbs on top, and bake in oven till brown, about 10 minutes.



# October 31

Raw Clams  
Consommé  
Lobster Farci  
Roast Chicken  
Boiled Rice      Spinach  
Celery Mayonnaise  
Coffee Mousse

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## November 1

### ANCHOVY EGGS

Boil hard the eggs. When cold, cut the eggs in half lengthwise, take out the yolks, press them through a sieve. To every egg add 1 teaspoonful of anchovy paste, 1 teaspoonful of cream, cayenne, salt, pepper and a small piece of butter. Beat all together. Fill each white with the mixture. Serve cold on water cress or hot with a cream sauce.

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## November 2

Bouillon in Cups  
Anchovy Eggs  
French Chops  
Mashed Potatoes      Fried Tomatoes  
Pineapple Salad  
Meringues

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## November 3

### HORS D'ŒUVRE

One hard-boiled egg. Mince it very fine, add a little salt and a very little fine parsley (mince all very fine). Have ready some nice rounds of toast, and spread some butter and a little anchovy on the rounds of toast. Put the minced egg on the toast and serve very hot.





# November 4

Cream of Pea Soup  
Broiled Mackerel  
Cucumber and Tomato Salad  
Roast Veal  
Mashed Potatoes      Eggplant  
Cheese      Crackers  
Cottage Pudding with Fruit

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# November 5

## POP-OVERS

One quart of flour, 1 quart of milk, 2 eggs, a little butter and salt. Mix flour and milk together till very smooth. Beat up the eggs and mix all together, add salt and a little butter. The pans must be well buttered and hot before putting in the mixture. Bake in a hot oven. The pans must be filled three-quarters full.

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# November 6

Clear Soup  
Baked Blue Fish, Sauce Hollandaise  
Veal Cutlet  
Baked Hominy      Creamed Cauliflower  
Celery Mayonnaise  
Lemon Meringue Pie

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# November 7

## BAKED HOMINY

One tablespoonful of butter, 2 tablespoonfuls of flour, 1 cup of milk, 1 cup of cold boiled hominy, 2 eggs, salt to taste. Melt butter and stir in flour, add milk, and stir until smooth and thick. Add the beaten yolks of 2 eggs. Heat through, then put away to get cold. When ready to use, beat very hard and fold in lightly the beaten whites of the eggs. Put in a buttered dish and bake for  $\frac{1}{2}$  hour. Serve immediately.



# November 8

Scrambled Eggs in Crustades

Fried Chicken

Peas      Stuffed Potatoes

Grape Fruit Salad

Cream Puffs, Hot Chocolate Sauce

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# November 9

## BÉARNAISE SAUCE

Put into a small flat pan 4 tablespoonfuls of vinegar, 1 teaspoonful of onion juice, chopped parsley, a little pepper and salt. Simmer to half the amount. Take from the fire. Add the yolks of 3 eggs beaten, stirring over the fire until it thickens. Remove again and add 1 ½ tablespoonfuls of butter cut in small pieces. Stir again over a slow fire. Withdraw and add the same quantity of butter. Serve immediately.

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# November 10

Oyster Soup

Chicken Patties

Boiled Fresh Tongue, Béarnaise Sauce

Spinach      Mashed Potatoes

Romaine Salad      Cheese

Hot Chocolate Pudding, Foamy Sauce

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# November 11

## WELSH RAREBIT

One pound of fresh American cheese. Break in small pieces and put in a pan over hot water with 1 tablespoonful of butter until it melts. Add condiments (salt, pepper, cayenne and Worcestershire sauce), moisten with beer (about ½ bottle). Stir till it thickens, and serve immediately on rounds of toast.



# November 12

Chicken Soup  
Striped Bass, Sauce Hollandaise  
Crown Roast of Lamb  
Spinach                  Potato Soufflé  
Tomato Salad          Cheese  
Coffee Custard

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# November 13

## A CHOCOLATE DESSERT

Seven eggs, 7 tablespoonfuls of sugar,  $\frac{1}{4}$  cake of chocolate dissolved in  $\frac{1}{2}$  cup of boiling water,  $\frac{1}{4}$  box of Cooper's gelatine dissolved in  $\frac{1}{2}$  cup of boiling water. Beat yolks and sugar until very light, add chocolate and gelatine, beat hard, then fold in the whites beaten very stiff. Put in a mould wet with cold water. Turn out and serve with whipped cream.

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# November 14

Grape Fruit  
Julienne Soup  
Fillet of Flounders, Sauce Tartare  
Roast Turkey Stuffed with Chestnuts, Cranberry Sauce  
Rice Croquettes                  String Beans  
Tomato and Celery Salad  
Chocolate Dessert

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# November 15

## STEWED KIDNEYS

Cut a nice fresh ox kidney into slices, each being about the size of a crown piece, but double the thickness. Put  $\frac{1}{4}$  pound of butter into a stew pan upon the fire. When very hot put in the kidney, stirring with a wooden spoon 3 minutes over a brisk fire. Then add for each pound of kidney  $\frac{1}{2}$  tablespoonful of flour,  $\frac{1}{2}$  teaspoonful of salt, a little pepper, and moisten with a gill of water. Half a glass of sherry improves it. Add a little browning if handy, and let simmer gently for 5 minutes. If too thick, add a little more water. Serve immediately.



# November 16

Stewed Kidney with Scrambled Eggs  
Chicken Timbal  
Peas  
Lettuce      Cheese  
Ice Cream

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# November 17

## OMELETTE SOUFFLÉ

Six eggs, 3 tablespoonfuls of powdered sugar, juice and rind of 1 lemon. Beat yolks, sugar and lemon until very light, add to it carefully the stiffly beaten whites. Put it into a buttered pudding dish and bake in a hot oven until brown.

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# November 18

Corn Soup  
Chicken à la Terrapin  
Chops  
Mashed Potatoes      Cauliflower  
Grape Fruit Salad  
Omelette Soufflé

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# November 19

## RISSOLES

Cut a piece of light, thin pastry 5 inches square. Put in the center 2 tablespoonfuls of any kind of mince, sweetbreads or oysters. Wet the edges with the white of an egg, fold the pastry over, press firmly together, and bake in a hot oven.





# November 20

Black Bean Soup  
Roast Beef      Yorkshire Pudding  
Savoy Potatoes      Spinach  
Rissoles  
Lettuce Salad  
Apple Charlotte

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# November 21

## CHICKEN AND HAM TIMBALS

Make a mixture for chicken timbal. Fix some ham in the same way. Butter a timbal tin the shape of a ham. Put in first the chicken mixture, then the ham. Cook the same way as for chicken timbal. Turn out, and put a piece of paper fluted on the end where the bone should be.

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# November 22

Consommé  
Fish Croquettes, Sauce Tartare  
Filet Mignon, Mushroom Sauce  
Potato Balls      String Beans  
Chicken and Ham Timbal  
Lettuce Salad  
Vanilla Ice Cream, Chocolate Sauce

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# November 23

## EGGS AU GRATIN

Boil the eggs hard, cut in halves, take out the yolks and mix with grated cheese. Return this to the whites, put in deep dish, pour over them the following sauce: Put in a granite saucepan 1 tablespoonful of butter,  $\frac{1}{2}$  pound of fresh American cheese; stir till melted, then add  $\frac{1}{2}$  pint of warmed milk; stir hard. When smooth and thick, pour over the eggs. Put in oven and brown. Serve immediately.



# November 24

Tomato Soup with Rice	
Boiled Halibut, Egg Sauce	
Roast Mutton	Currant Jelly
Baked Hominy	Carrots
Tomato Jelly	Mayonnaise
Baked Apples	Custard

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# November 25

## CIDER JELLY

One box of gelatine soaked 2 hours in a pint of cold water. Add 1 pint of sugar, the juice and rind of 2 lemons, 1 quart of boiling water. Stir until the gelatine is dissolved, then add 1 pint of cider. Strain through a flannel jelly-bag. This makes two quart forms.

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# November 26

Purée of Pea Soup	
Boiled Ham	
Spinach	
Broiled Chicken	
Lettuce	Potatoes Riced
Cider Jelly	Whipped Cream

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# November 27

## EGG VERMICELLI

Boil 3 eggs 20 minutes. Separate the yolks and chop the whites fine. Toast 4 slices of bread; cut half into small squares and half into points or triangles. Make 1 cup of thin white sauce with 1 cup of cream or milk, 1 teaspoonful of butter, 1 heaping teaspoonful of flour,  $\frac{1}{2}$  teaspoonful of salt,  $\frac{1}{2}$  teaspoonful of pepper. Stir the whites into the sauce, and when hot pour it over the toast. Rub the yolks through a fine strainer over the whole, and garnish with a border of toast points and a bit of parsley in the center.



# November 28

Egg Vermicelli in Crustades

Lamb Chops

Mashed Potatoes      Peas

Grape Fruit Salad

Coffee Bavarian Cream

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# November 29

## COFFEE LAYER CAKE

Make a rich cup cake, bake in layers and spread with the following mixture: 2 tablespoonfuls of butter rubbed to a cream, add to it 1 cup of fine brown sugar; beat hard. Flavor with 2 tablespoonfuls of coffee essence. Lastly add 1 tablespoonful of whipped cream. If too soft, add more sugar before adding the cream.

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# November 30

Clear Soup

Fish Soufflé, Tomato Sauce

Roast Beef

Macaroni au Gratin      Cauliflower

Lettuce      Cheese

Pumpkin Pie

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# December 1

## PLUM PUDDING MADE OF CARROTS

One pound of mashed carrots or potatoes (carrots are best), 1 pound of beef suet chopped fine, 1 pound of flour mixed with molasses, 1 pound of dried currants, 1 teaspoonful of ground cloves, 1 teaspoonful of ground cinnamon, 1 teaspoonful of ground allspice, 1 teaspoonful of ground nutmeg. Boil 3½ hours.



# December 2

Cream of Barley Soup  
Sweetbreads on Toast, Mushroom Sauce  
Mutton Cutlets  
Rice Croquettes      Peas  
Tomato Salad      Cheese  
Apple Turnovers      Cream

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# December 3

## OLD MAID'S CAKE

One pound of salt pork chopped fine, 1 pound of raisins, 1 pound of currants,  $\frac{1}{2}$  pound of citron, 1 quart of flour, 1 pint of brown sugar, 1 pint of boiling water,  $\frac{1}{2}$  pint of molasses, 2 teaspoonfuls of nutmeg, 1 teaspoonful of mace, 2 teaspoonfuls of cloves, 2 teaspoonfuls of cinnamon, grated rind of 1 lemon, 1 tablespoonful of soda dissolved in boiling water or 3 teaspoonfuls of baking powder. Pour water on pork, stir until melted, pass through colander; add sugar, molasses, spice and half the flour, reserving  $\frac{1}{2}$  pint to mix with the fruit; then add soda and the rest of the flour and fruit. Put in buttered pans lined with paper. Bake  $\frac{3}{4}$  hour, then try with a broom-straw; if done, the straw will be dry. This quantity makes 2 cakes.

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# December 4

Oyster Soup  
Lobster Cutlets, Sauce Tartare  
Boiled Tongue  
Spinach  
Cold Turkey      Celery Mayonnaise  
Chocolate Mousse

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# December 5

## MERINGUES

Take 6 eggs, beat them to a stiff froth, add a teaspoonful of vanilla flavoring, stir lightly in some powdered sugar. Then butter a sheet of paper, lay it on the meringue board, and with a tablespoon put on your meringues. Dust some sugar over each, put in oven and brown well. Then take them in your hand and scoop out each one. What you empty out answers to form the next batch, and so on. Eleven ounces of sugar to 6 eggs makes all, including the dusting on the meringues, etc.





# December 6

Eggs in Rolls  
Roast Chicken  
Boiled Rice                  Spinach  
Lettuce Salad              Cream Cheese  
Meringues

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# December 7

## TOMATOES STUFFED WITH CRAB MEAT

Take small round tomatoes, peel them and lay them on ice. Scoop out the insides and fill with crab meat mixed with mayonnaise dressing. Serve on lettuce leaves as an hors d'œuvres.

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# December 8

Tomatoes Stuffed with Crab Meat  
Green Turtle Soup  
Sweetbreads, Mushroom Sauce  
Saddle of Mutton                  Currant Jelly  
Potato Croquettes              String Beans  
Boned Squabs                  Celery Mayonnaise  
Ice Cream Served with Fruit Salad

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# December 9

## BOSTON COOKIES

One cup of butter,  $1\frac{1}{2}$  cups of sugar, 2 eggs, 1 teaspoonful of soda (scant),  $1\frac{1}{2}$  tablespoonfuls of hot water,  $2\frac{1}{4}$  cups of flour,  $\frac{1}{2}$  teaspoonful of salt, 1 tablespoonful of cinnamon, 1 nutmeg, 1 cup of chopped walnuts,  $\frac{1}{2}$  cup of currants,  $\frac{1}{2}$  cup of seeded raisins. Cream the butter; add sugar gradually, and eggs well beaten, half the flour mixed and sifted, with salt and cinnamon, then nut meats, fruit and remaining flour, 1 wine-glass of sherry. Drop by spoonfuls one inch apart on a buttered sheet and bake in moderate oven.



# December 10

Tomato Soup  
Creamed Fish  
Roast Capon  
Spinach Potatoes au Gratin  
Endive Salad  
Cheese Balls  
Omelette Soufflé, Fruit Sauce

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# December 11

## SNOW PUDDING

Half box of Cox's gelatine, 1 pint of cold water. Soak until it is dissolved; pour on 1 pint of boiling water, juice of 3 lemons, sugar to taste. When thoroughly cold, beat it up to a white froth, then add whites of 4 eggs well beaten. Beat all together till quite stiff. Put in moulds wet with cold water and set on ice to stiffen. Turn out and serve with a boiled custard made from the yolks.

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# December 12

Cream of Corn Soup  
Smelts Maitre d'Hôtel Butter  
Steak  
Saratoga Potatoes Cauliflower  
Tomato Salad  
Snow Pudding

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# December 13

## WALNUT FUDGE

Two pounds of light brown sugar,  $\frac{1}{2}$  cup of butter, good  $\frac{1}{2}$  cup of milk,  $\frac{1}{2}$  teaspoonful of salt, 1 teaspoonful of vanilla, 1 pound of walnuts shelled and chopped. Boil hard 10 minutes, add vanilla and beat until it thickens, add walnuts, put in buttered tins, score with knife.



# December 14

Grape Fruit  
Chicken and Clam Broth      Whipped Cream  
Filet Mignons, Mushroom Sauce  
Tomatoes Filled with Celery  
Chocolate Mousse

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# December 15

## GRAPE FRUIT SALAD

Cut up grape fruit, oranges, bananas and peanuts, mix with the following dressing, return to the grape fruit shells, and serve on lettuce leaves.

*Dressing* : Yolks of 2 eggs, salt, pepper, mustard, 3 tablespoonfuls of vinegar; cook until thick, then add 1 cup of whipped cream just before serving.

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# December 16

Caviar  
Mushroom Soup  
Lobster Croquettes, Sauce Hollandaise  
Green Peppers Stuffed with Sweetbreads  
Turkey, Cranberry Sauce  
String Beans      Potatoes Creamed  
Grape Fruit Salad  
Nesselrode Pudding

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# December 17

## MOLASSES CAKE

Half cup of butter,  $\frac{1}{2}$  cup of brown sugar,  $\frac{3}{4}$  cup of molasses, 2 teaspoonfuls of cinnamon,  $\frac{1}{4}$  teaspoonful of cloves,  $\frac{1}{2}$  nutmeg grated,  $\frac{1}{2}$  teaspoonful of ginger, pinch of salt, 2 cups of flour, 1 cup of strong cold coffee in which dissolve 1 full teaspoonful of soda, 2 well-beaten eggs. Beat whites and yolks separately. Bake in shallow pans about 40 or 45 minutes.



# December 18

Clear Soup  
Boiled Halibut, Egg Sauce  
Roast Lamb      Currant Jelly  
Sweet Potato Croquettes      Beets  
Lettuce Salad      Cheese  
Whipped Cream in Baskets of Cake  
Hot Chocolate Sauce

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# December 19

## EGG CUTLETS

Six hard-boiled eggs, chopped. Mix with 1 cup of rich cream sauce. Let it stand till cold. Shape like cutlets, roll in bread crumbs, then in egg, and again in crumbs. Fry in hot lard till a nice brown. When ready to serve, put a piece of parsley where the bone should be.

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# December 20

Egg Cutlets, Cream Sauce  
Roast Duck, Apple Sauce  
Cauliflower au Gratin      Mashed Potatoes  
Cold Fillet  
Lettuce Salad  
Tarts      Cream

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# December 21

## CHICKEN CROQUETTES

Half pound of the white meat of a chicken chopped very fine. Season with  $\frac{1}{2}$  teaspoonful of salt,  $\frac{1}{2}$  teaspoonful of celery salt,  $\frac{1}{4}$  saltspoonful of cayenne pepper, saltspoonful of white pepper, a few drops of onion juice, 1 teaspoonful of chopped parsley, 1 teaspoonful of lemon juice, 1 pint of very thick cream sauce. Mix the sauce with the chicken, using only enough to make it as soft as can be handled. Spread on shallow plate to get cold. Shape into rolls. Roll in bread crumbs, then egg, and lastly in bread crumbs. Fry 1 minute in smoking hot fat.





# December 22

Oyster Soup  
Fish Soufflé  
Roast Veal  
Peas      Potato Savoy  
Chicken Croquettes      Lettuce Salad  
Apple Dumplings, Hard Sauce

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# December 23

Eggs au Gratin  
Veal Loaf, Tomato Sauce  
Baked Hominy  
Tomato Jelly Salad  
Baked Apples      Cream

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# December 24

## CHOCOLATE CARAMELS

One cup of sugar, 1 cup of grated chocolate, 1 cup of molasses,  $\frac{1}{2}$  cup of milk,  $\frac{1}{2}$  cup of butter. Boil 20 minutes, stirring all the time. Pour in buttered tins. When cool, score with a knife.

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# December 25

Raw Oysters  
Julienne Soup  
Striped Bass, Sauce Hollandaise      Potato Balls  
Roast Turkey stuffed with Chestnuts  
French Peas      Cranberry Jelly  
Redhead Duck      Fried Hominy  
Sweetbread Salad  
Plum Pudding      Ice Cream



# December 26

## WHITE FRUIT CAKE

One cup of sugar,  $\frac{1}{2}$  cup of butter, whites of 4 eggs,  $\frac{1}{2}$  cup of milk, 2 cups of flour, 1  $\frac{1}{2}$  teaspoonfuls of baking powder, 1 teaspoonful of vanilla, 2 ounces of shelled walnuts, 2 ounces of shelled pecans,  $\frac{1}{4}$  pound of figs,  $\frac{1}{4}$  pound of dates,  $\frac{1}{4}$  pound of citron,  $\frac{1}{4}$  pound of currants (chopped). Bake in slow oven  $\frac{3}{4}$  hour.

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# December 27

Pea Soup  
Roast Beef  
Boiled Rice      Spinach  
Cheese Croquettes      Lettuce Salad  
Lady Locks

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# December 28

## APPLE CHARLOTTE

Cook, stirring constantly, apples pared and sliced, in butter, until they are soft and dry. Add sugar, 2 tablespoonfuls. Line a mould with sippets of bread an inch wide dipped in melted butter, overlapping each other. Arrange pieces of bread similarly in the bottom of the mould. Turn in the apple and cover with buttered bread. Bake for  $\frac{1}{2}$  hour in a hot oven. Serve with hot custard sauce.

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# December 29

Bisque of Clam  
Broiled Smelts, Sauce Tartare  
Roast Chicken, Cranberry Sauce  
Cauliflower      Potato Straws  
Celery Salad  
Apple Charlotte, Custard Sauce



# December 30

## CHEESE ÉCLAIRS

Fill éclair shells with a cheese mixture, grate cheese on top, and put in oven for 1 minute to melt the grated cheese.

### CHEESE MIXTURE

Half tablespoonful of butter,  $\frac{1}{2}$  pound of fresh American cheese,  $\frac{1}{2}$  tablespoonful of flour,  $\frac{1}{2}$  pint of milk, salt, pepper and cayenne. Put butter in a granite saucepan, add cheese, stir till melted. Add warm milk, then the flour, which has been rubbed smooth in a little cold milk, then the spices.

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# December 31

Cream of Asparagus Soup

Scalloped Oysters

Roast Lamb

Currant Jelly

Rice Croquettes

Carrots

Cheese Éclairs

Lettuce

Apple Pie

Cream

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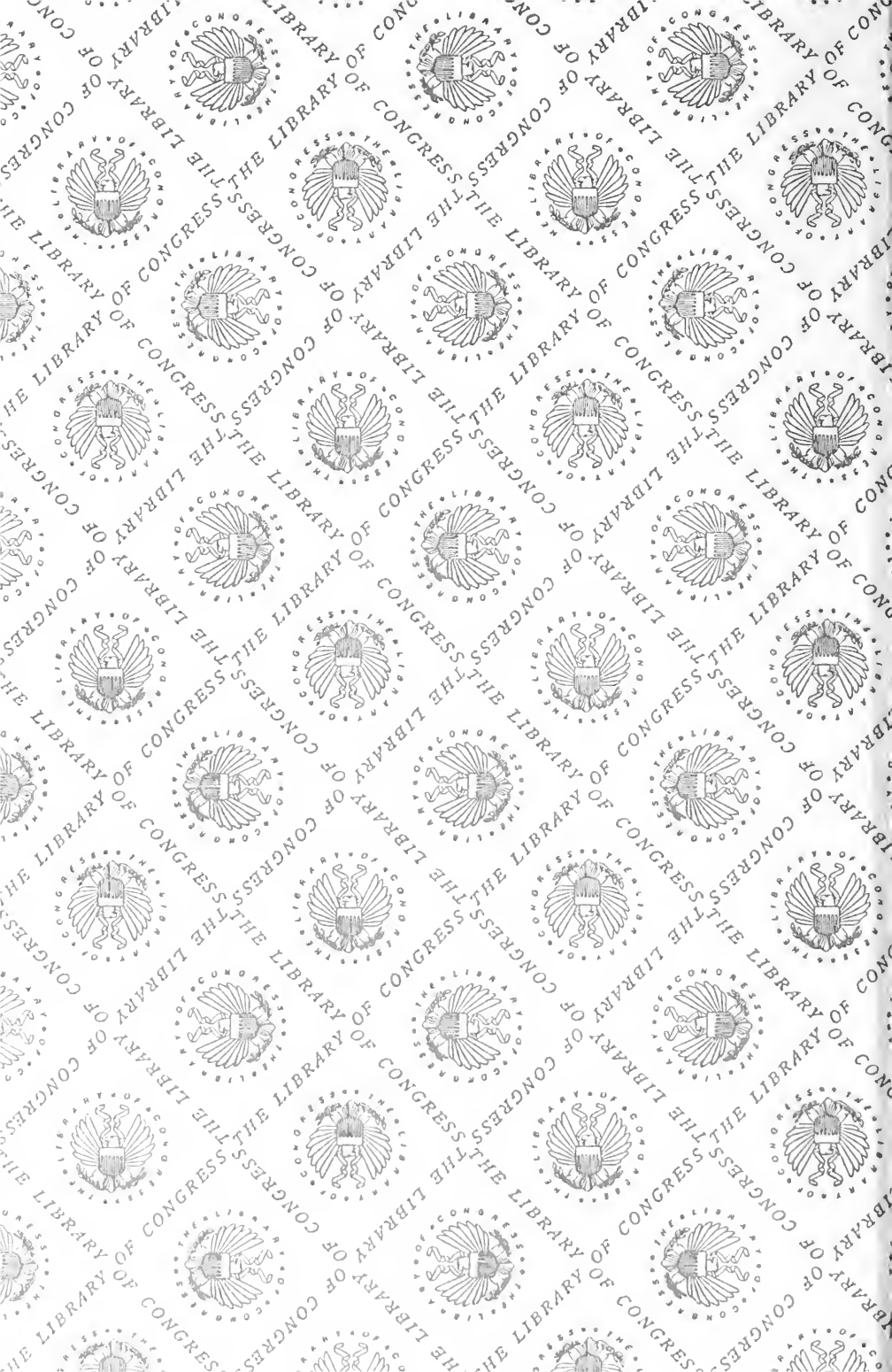
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